

## Roasted Butternut Squash Soup

1 T olive oil  
2 C chopped onion  
1 C chopped celery  
1 clove minced garlic  
1 qt chopped tomatoes  
1 peeled and cubed butternut squash  
1 qt vegetable broth  
2 cans pinto beans  
1 tsp oregano or thyme

Roast butternut squash cubes,  
Put oil in pot and add onion, celery and  
garlic.  
Add tomatoes, squash, broth, beans and  
oregano.  
Cook 1 hour and puree (be careful not to  
scorch bottom of pot).