



Savory Lentil And Squash Soup

Bon Appétit | November 1993

by Donna Goodwin: Newport, Oregon

Yield: Serves 6

ingredients

5 1/2 cups (or more) canned vegetable or chicken broth
1 pound butternut squash, peeled, seeded, chopped (about 2 cups)
1 cup chopped onions
1 cup lentils
1 ripe tomato, peeled, cored, chopped
1 medium carrot, chopped
1 celery stalk, chopped
1/4 cup dry white wine
2 tablespoons fresh lemon juice
1 tablespoon curry powder
1 large garlic clove, minced
1 bay leaf

preparation

Combine 5 1/2 cups broth and all remaining ingredients in heavy large saucepan. Simmer until vegetables and lentils are tender, stirring occasionally, about 45 minutes. Thin soup with additional broth if necessary. Season with salt and pepper. Ladle soup into bowls and serve.