

RECIPE

Butternut Squash Bisque

Ready in **20 minutes**

Serves **4-6 people**

Ingredients

- 2 large onions
- 1 bunch fresh sage (1/2 cup, chopped)
- 1 clove garlic, chopped
- 1 Tbsp balsamic vinegar
- 1/2 cup nutritional yeast
- 2 tsp vegan soup base powder
- 1 medium butternut squash, peeled and diced

Tips

Garnish with toasted butternut squash seeds, sliced mushrooms, scallions, or fresh herbs like thyme, or drizzle with a trace of reduced balsamic vinegar.

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Preparation

1. **Combine chopped onions, sage, garlic, and vinegar in 1/2 cup water and saute until the onions are soft and lightly browned, adding Tablespoons of water as needed to prevent sticking.**
2. **Add about 8-10 cups more water, yeast and soup base, powders, salt and pepper and bring to a boil.**
3. **Add chopped squash, then turn the heat down and allow the squash cubes to completely soften, about 30-45 minutes.**
4. **Once the squash is ready, use an immersion blender to make a bisque, or put the hot soup into a blender in small batches, venting for steam, until completely smooth.**