

## Butternut Squash Soup with Lime and Coconut Milk

Serves 6-8

### Ingredients:

1 large onion diced

1 large garlic clove, minced

2 jalapeno peppers, seeded and minced

2 ½ pounds butternut squash, peeled and seeded

1 tablespoon fresh minced ginger

6 cups vegetable broth made with **Wellness Forum's Certainly Not Chicken Broth**

1 - 14 oz can lite coconut milk

Salt

Zest and juice of 2 limes

Garnish: 2 teaspoons each finely chopped basil and cilantro

### Directions:

- Coarsely chop the squash.
- Measure out 4 cups.
- Sauté the onion, garlic and jalapeno peppers for about 8- 10 minutes, using water.
- Add the squash, ginger and stock and cook, partially covered over medium flame until the squash is tender, about 25-30 minutes.
- Puree the soup and return to the pot.
- Add the coconut milk, lime zest and juice, and salt to taste.

Serve garnished with the freshly chopped herbs.