

# Creamy Vegetable Soup

Serves six

About four cups of squash of your choice — peeled and cut into large chunks  
2 golden Yukon potatoes (or any potato you have) — peeled and cut into chunks  
2 large carrots — peeled and halved  
1 small piece of onion — peeled  
1 large garlic clove — peeled  
3 stalks celery with leaves — remove the threads  
1 jalapeño — optional  
About 6 cups of baby spinach leaves  
Salt & Pepper

Place all the ingredients but the spinach in a large pot. Cover the vegetables with water. Don't fill your pot with too much water. Simply enough to cover all the vegetables.

Simmer for about 20 minutes, until the squash, carrots and potatoes are cooked through.

Remove from the heat and scoop out the onion and garlic. You can leave the jalapeño for some heat.

Add the spinach leaves and press them into the hot broth. They will wilt with the heat.

If you are using an immersion blender, go ahead and blend the soup it is creamy. If you are using a stand-up blender, wait for the soup to cool down and blend.

Add salt and pepper to taste. Serve with a piece of crostini.

For the crostini -

Heat your oven to 350 F (176 C).

Cut some crusty bread on the diagonal and in thin slices.

Place the slices in a baking sheet. Drizzle with olive oil. Sprinkle with salt and zaatar or just salt or salt and garlic or salt and oregano.

Toast in oven until crispy. Serve aside the soup.

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