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BUTTERNUT SQUASH SOUP

INGREDIENTS:

1/4 cup olive oil	1/2 teaspoon dried basil
1 cup finely diced onion	1 teaspoon sea salt
2 teaspoons minced garlic	1/2 teaspoon ground black pepper
4 large zucchini, thinly sliced	4 cups finely chopped kale leaves
2 cups peeled and cubed butternut squash	1 (16 ounce) can adzuki beans,(rinsed & drained)
12 cups organic vegetable broth	

DIRECTIONS:

Heat the olive oil in a large Dutch oven over medium heat. Stir in the onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the zucchini and butternut squash; cook and stir until squash begins to brown, about 15 minutes.

Pour in the broth. Stir in basil, sea salt, and pepper, and bring to a boil. Reduce heat and simmer until vegetables are tender, about 45 minutes. Stir in the kale and adzuki beans, and simmer until the kale is tender, about 10 minutes.

Pour about 3 cups of the soup into a blender, filling the pitcher no more than halfway full (you may have to do this in two batches). Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Return the pureed portion of the soup to the soup pot, leaving the remaining soup chunky.

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