

# Butternut Tomato Soup

*Double Delicious by Jessica Seinfeld*

## Ingredients

3	shallots, peeled
4 stalks	celery
2 Tbsp	olive oil
5 cups	diced, peeled, and seeded butternut squash
1½ quarts	low-fat, reduced-sodium vegetable broth
1 can	diced tomatoes, preferably “no salt added”
½ tsp.	salt
½ tsp.	pepper

## Topping (Optional)

1 cup	silken tofu
2 Tbsp	grated Parmesan
¼ tsp	salt

## Directions

1. Slice the shallots and celery with the slicing attachment on a food processor. Heat the oil in a large stockpot over medium-high heat. Add the shallots and celery. Cook until the shallots begin to soften but not brown, 5 to 7 minutes.
2. Add the butternut squash, vegetable broth, diced tomatoes, salt and pepper. Bring to a boil, then reduce to a simmer.
3. Cover and cook until the butternut squash becomes tender and is easily mashed the back of a metal spoon, about 45 minutes.
4. Puree the soup with an immersion blender, or in a standing blender or food processor in batches.
5. To make the topping, place the tofu, Parmesan, and salt in a mini-chopper or food processor. Whip until smooth and serve with the soup.