

TOMATO, RED PEPPER AND BUTTERNUT SQUASH SOUP

Ingredients:

12-16 Cups Tomatoes
8-12 Cups Peppers
2-4 Cups Butternut Squash
12 garlic cloves, grated
6 Tablespoons Olive Oil
4 teaspoons smoked paprika
4 teaspoons coriander
4 teaspoons cumin
2 teaspoons salt
1/2 teaspoon pepper
3 quarts stock
300 grams of spinach

To serve: yogurt and fresh cilantro

Recipe:

1. Chop Tomatoes
2. Chop peppers
3. Grate garlic cloves
4. In a large pot combine olive oil, tomatoes, peppers, butternut squash, garlic, sauté.
5. After 3 minutes, sprinkle in paprika, coriander, and cumin, sauté for 2 minutes.
6. Add in stock and cook over low heat for 30 minutes.
7. 5 minutes before serving, stir in spinach and let it wilt down.
8. Ladle into bowls and top with spoonful of yogurt and fresh cilantro.