

# Pizza Soup

Vichna Belsky

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## Ingredients

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2 medium butternut squash, cubed  
12-18 cloves garlic, chopped  
4 TB dried onion flakes  
1 tspn cinnanmon (optional)  
1 tspn nutmeg (optional)  
1 sleeve minestrone soup mix  
1/2-1 TB white pepper  
24 oz tomato sauce



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## Method

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1. Saute butternut squash with chopped garlic and onion flakes until soft. Flavor with cinnamon and nutmeg if desired, for a slight sweetness and more complex flavor profile. (You can do this in a saute pan and transfer to a large soup pot, or just do it directly in the pot.)
2. Add sleeve of minestrone soup mix and 6 cups of water.
3. Bring to a low boil and then simmer for about an hour.
4. Blend with immersion blender.
5. Flavor with white pepper and tomato sauce. Cook a few more minutes to allow flavors to meld.

