



## ROASTED SUMMER SQUASH SOUP

3 or 4 small yellow summer squash (or zucchini) trimmed and sliced  
1 onion, chopped  
2-3 tablespoons butter  
¼ cup snipped parsley  
4-6 cups chicken or vegetable broth (use more if you like thinner soups)  
4 tablespoons chives or garlic chives, optional  
4 tablespoons dillweed  
Salt and pepper to taste  
¼-½ cup sour cream or plain yogurt, optional  
2 tablespoons lemon juice

Roast the sliced/diced squash, onions and butter in the oven (375 degrees) for 30-40 minutes, until fragrant and beginning to brown. Stir a couple of times to avoid sticking. Pour into a small soup pot on top of the stove. Pour the chicken broth first into the roasting pan, then into the stock pot to capture the roasting flavor. Bring to a boil and simmer for 5-10 minutes. Add chives and dill, and taste for seasoning, adding salt and pepper as needed. Add yogurt, sour cream, or a vegan alternative, if desired, and lemon juice. Puree with an immersion blender or food processor. Add herbs, and process again. Delicious!