

## **Butternut and Cauliflower soup with Pasta**

adapted from *The Vegan Gourmet* by Susann Geiskopf-Hadler and Mindy Toomay

1.5 pound butternut squash (one medium)  
1 tsp. olive oil  
1 medium yellow onion, diced or chopped  
1/8 tsp dried red chili flakes  
2-4 cloves garlic, pressed or minced  
2 tsp. rosemary, crushed  
5 cups of water with 2 vegetable bouillon cubes (with salt)  
1- 28 oz. can whole or diced tomatoes  
2 cups diced cauliflower  
1 cup dried small shell pasta  
1/3 cup Marsala wine

Trim the top and bottom off of the squash. Cut off the neck from the more bulbous base.

Peel/cut off the skin.

Cut bulbous part in half and scoop out the seeds.

Dice all the flesh into smaller cubes.

Heat the olive oil in a stock-pot over medium-high flame and then add the onion and chili flakes. Stir and sauté until soft.

Add the squash, garlic, and rosemary. Sauté for 5-10 minutes until it begins to brown.

Add the stock and the tomatoes with their juice.

Cover and bring to a boil. Then stir in the cauliflower, pasta and Marsala. Cover and bring it back to a boil and then reduce the heat to medium-high, enough to maintain a strong simmer. Cook about 12 minutes or until the cauliflower is tender and the pasta is al dente.