

Sweet Potato + Butternut Squash Soup w/ Za'atar Oil

ingredients:

- 1/4 cup olive oil + 2 TBS
- 2 TBS za'atar
- 2 TBS butter
- 1 onion, diced
- 2 med sized carrots, peeled & diced
- 2 celery stalks, diced
- 1 leek, white part only, peeled and diced
- 2-3 sweet potatoes, peeled & cut into 1-inch cubes
- approx 1/4 of a butternut squash, peeled, seeded, and cut into 1-inch cubes
- 4 cups of veg or chicken stock
- 4 cups water
- S & P, to taste
- 1/4 cup feta cheese, crumbled

Directions

1. **Za'atar oil** In a small skillet, combine 1/4 cup olive oil + 2 TBS za'atar. Cook over med heat until hot and fragrant (1-2 min). Pour into a small bowl and set aside to cool.

2. In a large pot, heat butter and 2 TBS olive oil over med-high heat. When shimmering, add onions, carrots, celery, and leek. Lower heat and cook for 8-10 min. Stir frequently. Add more oil if necessary to avoid sticking. Add sweet potato and squash cubes and sauté for 1-2 minutes. Add water and stock, bring to a boil, and then lower heat to simmer. Simmer for 30 minutes, until sweet potato & squash are soft.

3. Puree soup in a blender or with an immersion blender. Add salt & pepper to taste.

Ladle into bowls and garnish with za'atar oil and pita cheese.

Serves 6-8