

VEGAN SQUASH AND SPLIT PEA SOUP

ALL YOU NEED:

- 1 tbsp. Gustare Vita olive oil
- 2 cups Hy-Vee Short Cuts butternut squash, finely chopped
- 1 cups Hy-Vee Short Cuts chopped white onions
- 2 tsp. Hy-Vee ground cumin
- 1 tsp. curry powder
- ½ tsp. Hy-Vee salt
- ¼ tsp. Hy-Vee ground black pepper, plus additional for garnish
- 2 (32-oz. each) containers Hy-Vee vegetable cooking stock
- 2 cups water
- 2 cups yellow split peas, rinsed
- 2 tbsp. fresh lemon juice
- ½ cup dairy-free coconut milk yogurt alternative, for serving



ALL YOU DO:

1. Heat oil over medium heat in a large saucepan. Add squash, onions, and garlic. Cook until onion is tender, stirring occasionally. Stir in cumin, curry powder, salt, and 1/4 teaspoon pepper. Cook and stir for 2 minutes.
2. Add stock, water, and split peas. Bring to boiling; reduce heat. Simmer, covered for 1 hour or until split peas are soft. Remove from heat. Stir in lemon juice.
3. Ladle soup into bowls. Swirl some of the yogurt alternative into each serving. Sprinkle with black pepper, if desired. Serves 8.

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