



SWEET POTATO & BUTTERNUT SQUASH LENTIL SOUP

3 TBSP OLIVE OIL

17 OZ GARDEN HIGHWAY SWEET POTATO & BUTTERNUT CHEF VEGGIE STARTER

1 CLOVE GARLIC, MINCED

1/2 CUP GARDEN HIGHWAY PICO DE GALLO

1 EACH HATCH CHILE, DICED

1/2 CUP GREEN LENTILS

4 CUPS VEGETABLE STOCK OR WATER

2 TSP SALT

1/2 TBSP CHILI POWDER

2 SPRIGS CILANTRO, TORN INTO PIECES FOR GARNISH

1 EACH CALAVO AVOCADO, DICED FOR TOPPING

- Heat sauce pan with oil on medium high heat. Add Garden Highway Chef Veggie Starter and sauté for 2-3 minutes.
- Add garlic, Pico de Gallo, and Hatch chile and sauté for 1 minute.
- Add lentils, stock, salt and chili powder. Bring to a boil.
- Cover and reduce heat to simmer. Cook until lentils are al dente, about 25-30 minutes.
- Remove from heat and ladle into bowls.
- Garnish with ripe Calavo avocado and a sprinkle of cilantro.