



## **Ingredients**

- ✓ 2lb. small butternut squash
- ✓ 2 Tbsp. virgin coconut or vegetable oil
- ✓ 1 medium onion, chopped (about 1 ¼ cups)
- ✓ 1 red or green bell pepper, seeded and chopped
- ✓ 1 stalk celery, chopped
- ✓ 3 - 4 cloves garlic, chopped (1 heaping Tbsp.)
- ✓ 1 Tbsp. chili powder
- ✓ ½ tsp. chipotle powder
- ✓ ½ tsp. salt or more to taste
- ✓ Freshly ground black pepper (to taste)
- ✓ 3 cups vegetable broth
- ✓ 14.5oz can fire-roasted diced tomatoes
- ✓ 1 or 2 (15oz) cans black beans, rinsed & drained
- ✓ Avocado slices (garnish)
- ✓ Green or white onions, chopped (garnish)

## **Preparation**

Peel and seed squash and cut into 1/2" dice and set aside. You should have about 4-5 cups. In a large saucepan or soup pot, heat coconut oil over medium heat. Add onion, bell pepper, celery and garlic and cook and stir about 15 minutes, until onion is translucent. Add chili powder, chipotle powder, salt and pepper and toss. Add reserved diced squash and toss. Add vegetable broth and diced tomatoes and stir. Simmer, stirring occasionally, about 20-25 minutes or until squash is tender. Add black beans and heat through. Serve, topping with optional garnishes if desired.