

Summer Squash and Roasted Corn Soup

Makes 4 servings

4 ears corn, husks removed

1 Tablespoon olive oil

1 ½ cups chopped onion

2 stalks celery chopped

2 cloves garlic minced

2 ½ cups + 1 cup small summer squash, trimmed and diced small

2 cups chicken or vegetable broth

2 cups water

¼ cup chopped flat leaf parsley

¼ cup chopped, basil, oregano, dill or mint

1 Tablespoon lime juice

Salt and pepper

Directions:

1. Preheat oven to broil. Place corn directly on the middle oven rack. Turn corn occasionally for 20 minutes until kernels are lightly browned. When corn is cool enough to handle, slice the kernels off each cob.
2. In a large saute pan heat the oil over medium heat. Add the onion, celery and garlic. Saute 6 minutes until just starting to turn translucent.
3. Add 2 ½ cups of squash and saute for 5 minutes. Add the broth, water and HALF the corn kernels. Cover and simmer over low heat for 20 minutes.
4. Carefully puree the mixture with a food processor or blender.
5. Return the mixture to the pan. Add the remaining 1 cup squash, corn and herbs. Simmer for 10 minutes over low heat. Stir in lime juice. Season with salt and pepper to taste and serve.

Recipe courtesy of Christina Dimacali of Clean Your Plate Personal Chef Service, Philadelphia