

# Dear Family and Friends,

As the seasons change, it's a perfect time to gather around the table with loved ones and create delicious memories. Here's a family-friendly recipe that's sure to inspire some culinary creativity!

## Autumn Harvest Vegetable Soup

### Ingredients:

- 2 tablespoons olive oil
- 1 onion, chopped
- 3 carrots, diced
- 2 celery stalks, diced
- 3 garlic cloves, minced
- 1 cup butternut squash, cubed
- 1 cup potatoes, diced
- 4 cups vegetable broth
- 1 teaspoon thyme
- Salt and pepper to taste
- Fresh parsley for garnish

### Instructions:

1. In a large pot, heat the olive oil over medium heat.
2. Add the chopped onions, carrots, and celery, sauteing until soft.
3. Stir in the garlic, butternut squash, and potatoes, cooking for another 2-3 minutes.
4. Pour in the vegetable broth and add thyme, salt, and pepper.
5. Bring to a boil, then reduce heat and let simmer for 20 minutes until vegetables are tender.
6. Serve hot, garnished with fresh parsley.

We hope you enjoy this delightful recipe and make it part of your family's autumn traditions. Happy cooking!

Warmest wishes,

Your Family