Butternut Squash, Kale, Lentil Soup

for 60

* 14, 1L cartons of Vegetable broth
* 7 yellow onions chopped
* 14 cups of red lentils rinsed (2 kg)
* 20 stalks of celery sliced
* 2 bunches of kale washed, large ribs discarded and cut into ribbons.
* 20 large carrots peeled and sliced
* 20 cups of frozen organic butternut squash (3 kg)
* 14 cloves of garlic minced
* 3.5 tsp nutmeg

Add all ingredients into a large pot and cook on low for full day. 8:30am to 3:30. Stir regularly. Will create a pureed soup.

Let cool and store in fridge.