Three Sisters Soup

Ingredients

- 2 cups canned hominy, drained
- 2 cups green beans, trimmed and snapped
- 2 cups butternut squash, peeled and cubed
- 1 1/2 cups potatoes, peeled and diced
- 5 cups vegetable broth
- 2 Tbsp butter or vegan butter, melted
- 2 Tbsp all-purpose flour
- salt & pepper to taste

Directions

Place hominy, green beans, squash, potatoes and broth in a large pot and bring to a boil over high heat. Reduce to low and simmer until the vegetables are soft. In a small bowl, mix butter and flour together. Raise heat to medium, add butter mixture to the pot and stir until the soup thickens. Taste and adjust seasoning.