

# Light and Brothy Vegan Corn Soup

## Ingredients

- 5 small ears of corn (or 3 large ones)
- 1 medium-sized summer squash
- 1 large onion
- 3 cloves of garlic
- 1 tsp. herbs de Provence
- 1 tsp. soy sauce
- 1 bay leaf
- 1 quart vegetable stock
- 1 lemon
- Salt and pepper, to taste
- Olive oil for cooking

## Steps

1. Preheat the oven to 425°F (220°C). Slice the corn off the cobs, leaving it in large chunks and reserving the cobs. Chop the summer squash into small cubes. Dice the onion, and place half of it on a large baking sheet with the summer squash and corn. Drizzle with olive oil, salt and pepper, and roast in the oven for 35 minutes, taking it out once or twice to stir when roasting.

2. While your vegetables roast, start on the broth. Heat some olive oil in a large pot, and add the second half of the diced onion. Mince the garlic and add it, sautéing until fragrant. Add the herbs, soy sauce, bay leaf, along with the corn cobs, broken in half. Cover with the vegetable stock, and bring to a simmer, letting it simmer gently until the vegetables are roasted. At that point remove the corn cobs and bay leaf from the broth and discard.

3. Add the roasted vegetables to the broth, along with the juice of half your lemon. Taste at this point and add the juice from the second lemon half if desired. Add salt and pepper to taste and serve.

