

BUTTERNUT SQUASH SOUP



Ingredients *Yield: 2 servings*

Reorder No.	Description	Amount
Market item	Frozen Pre-cut Butternut Squash	10-12 oz.
556002	Green Apple, chopped	1
299235	White Onion, chopped	1 cup
644650	Garlic Cloves, minced	4 cloves
224723	Trade East® Ground Cinnamon Spice	1 Tbsp.
224944	Trade East Ground Nutmeg Spice	1 Tsp.
224804	Trade East Curry Powder Spice	½ Tsp.
225177	Trade East Rubbed Sage Spice	1 Tbsp.
299405	GFS® Unsalted Butter	4 Tbsp.
381783	Vegetables Broth	2 cups
457341	Gordon Choice® 36% Heavy Whipping Cream	½ cup
Market item	Pumpkin Seeds (optional)	to taste

Preparation Instructions

Wash hands.

Preheat oven to 425°F.

Thaw butternut squash according to package instructions.

Heat a large pot. Add the butter, onions, and apples. Saute the butter until the onions and apples are beginning to caramelize and brown. Stir occasionally.

Add the squash to the pot with the onions and apples.

Stir in the squash into the onions and apples. Add the broth, cinnamon, nutmeg, yellow curry, and sage. Bring the soup to a simmer.

Carefully transfer the soup from the soup pan to a blender (or use an immersion blender) in small batches and blend until smooth. Repeat until all of the soup has been blended.

Add the now pureed squash back into the pot. Add the heavy whipping cream and reduce the heat to low. Stir well and add more cream until the soup reaches the desired consistency. Use more cream to drizzle on soup and top with pumpkin seeds.