

AUTUMN SPICED BUTTERNUT SQUASH SOUP

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 6 servings

One 2-3 pound butternut squash, peeled and seeded
2 tablespoons unsalted butter
1 medium onion
6 cups chicken stock
Nutmeg
½ teaspoon cinnamon
Salt and freshly ground black pepper

Directions:

- Cut squash into 1-inch chunks
- In a large pot, melt the butter
- Add onion and cook until translucent, about 8 minutes
- Add squash and stock
- Bring to a simmer and cook until squash is tender, about 15 to 20 minutes
- Remove squash chunks with a slotted spoon and place in a blender and puree
- Return blended squash to the pot
- Stir and season with nutmeg, cinnamon, salt, and pepper
- Serve