

# Roasted Butternut Squash Soup

*serves 6-8*

## Ingredients

- 1 2½-3 pounds butternut squash  
*(peeled, seeded, and cut into one-inch cubes)*
- 1 medium yellow onion, chopped
- 1 medium apple, peeled, cored and chopped
- 1 medium russet potato, peeled, and cut into one-inch cubes
- 2 garlic cloves
- 2 tablespoons olive oil
- 4-6 cups chicken broth
- salt and pepper to taste
- {optional}* Crème fraiche or sour cream, for serving



## Instructions

Preheat the oven to 400°F.

1. In a rimmed baking sheet *{optional- lined with parchment paper}* combine butternut squash, potato, onion, apple, and garlic cloves, drizzle with olive oil, sprinkle with salt and pepper and roast for 30-40 minutes until tender.
2. Using a blender or food processor and working in batches, place the squash mixture and chicken broth *{as needed to help blend the mixture}*, process until smooth.
3. Pour the soup mixture into the saucepan. Add remaining chicken broth for desired thickness consistency. Cook over medium heat until thoroughly heated.
4. Serve in individual bowls with additional sprinkling of salt and pepper, a spoonful of crème fraiche/sour cream may be added and a warm slice of crusty buttered French bread.