

ROASTED BUTTERNUT SQUASH SOUP



Serves 4

Ingredients

- 1 large butternut squash, halved vertically, seeds removed
- 1 tablespoon olive oil, plus more for drizzling
- 1 large shallot, chopped
- 4 garlic cloves, minced
- 1 teaspoon honey
- 1/8 teaspoon ground nutmeg
- 3 cups vegetable broth
- 2 tablespoons butter

Directions

Preheat oven to 425 degrees.

Place butternut squash cut side up on a rimmed baking sheet lined with parchment paper or foil. Drizzle each half with just enough olive oil to lightly coat the squash. Rub the oil over the inside of the squash and sprinkle with salt and pepper.

Turn the squash face down and roast until it is tender and completely cooked through about 40-50 minutes. Set the squash aside and let it cool.

Meanwhile, in a large soup pot, warm 1 tablespoon olive oil over medium heat. Add the shallot and 1 teaspoon salt. Cook, often stirring, until the shallot has softened. Add garlic and cook another minute. Transfer to a blender.

Use a large spoon to scoop butternut squash flesh into the blender. Discard the tough skin. Add the honey, nutmeg, and a few twists of freshly ground pepper to the blender. Pour vegetable broth. Securely fasten the lid on the blender and cover with a kitchen towel. Blend on high until soup becomes creamy.

Pour soup back into the pot. Add butter and heat through. Serve warm.

Lula