



## Creamy Roasted Squash Soup

“In the cold winter months, there is nothing more comforting than soup. I love this recipe. It is creamy and rich and has a real depth of flavor. This version was made with acorn squash, but it would be equally as delicious with butternut squash or pumpkin.”

### Ingredients

3 lbs of squash, halved and seeded  
2 tablespoons of EVOO  
Salt and Pepper to Taste  
1 1/2 cups diced shallot  
5 cups of chicken stock  
1/2 tsp cinnamon  
1/4 tsp nutmeg  
1/2 teaspoon salt  
2 tablespoons butter  
1/2 cup cream  
Chives, Sour Cream or Bacon (Optional for Garnish)

### Directions

1. Preheat oven to 400 degrees
2. Sprinkle EVOO, salt and pepper over the flesh of the squash
3. Place squash, cut side down, on an oiled sheet pan
4. Roast in oven for about 45 minutes or until flesh is soft
5. Scoop out flesh and place in bowl
6. In a medium saucepan, sweat shallots until they are softened, but not browned. Add stock, salt, and spices and simmer until warmed through
7. Combine squash with stock mixture and butter.
8. Puree with an immersion blender or in a regular blender until smooth, then whisk cream into soup
9. Garnish and serve

Recipe by *Family Day* Chef Melissa Buchbinder: [thepinkaproncatering.blogspot.com](http://thepinkaproncatering.blogspot.com)

