



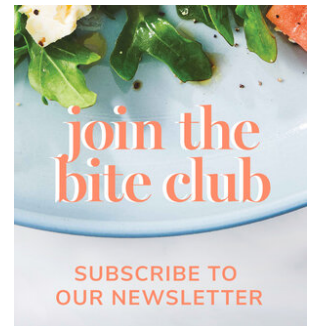
roasted butternut squash & sweet potato soup

This incredible recipe for roasted butternut squash and sweet potato soup covers off our 3 S's of soup: satisfying, scrumptious and simple. Not only does this delicious fall soup warm us from our nose to our toes, but it also brings with it an elegance (making it a perfect party soup recipe) and ease. Topped with crunchy cinnamon sugar croutons, every spoonful is a winner.

SERVES: 8-10



julie albert & lisa gnat



ingredients

- 2 lbs butternut squash, peeled and cubed (about 5 cups)
- 2 large sweet potatoes, peeled and cubed (about 4 cups)
- 1 large carrot, peeled and cubed
- 2 tbsp melted butter
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 2 tbsp olive oil
- 1 medium yellow onion, diced
- 1 large garlic clove, minced
- 1 tbsp maple syrup
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper
- ¼ tsp ground cinnamon
- 6 ½ cups vegetable broth

Cinnamon Sugar Croutons

- 2 cups French bread cubes, ½-inch cubes
- 2 tbsp butter, melted
- 2 tsp sugar
- ¼ tsp ground cinnamon

directions

1. For the butternut squash and sweet potato soup, preheat oven to 400°F. Toss butternut squash, sweet potatoes and carrots with the melted butter. Season with salt and pepper and place on a rimmed baking sheet covered with aluminum foil and coated with non-stick cooking spray. Roast for 30 minutes stirring midway through until tender. Remove from oven and set aside.
2. In a large soup pot, heat olive oil over medium heat. Add onions, cooking until softened about 3 minutes. Add minced garlic, maple syrup, salt, pepper and cinnamon. Continue cooking 1 minute more. Stir in squash mixture, add vegetable broth and bring to a boil. Reduce heat to low and simmer uncovered for 20 minutes. Remove from heat and puree the soup using a hand held blender.
3. For the cinnamon sugar croutons, preheat oven to 350°F. Cover a baking sheet with aluminum foil and coat with non-stick cooking spray. In a medium bowl, toss the bread cubes with melted butter. In a small bowl, combine sugar and cinnamon. Add cinnamon-sugar mixture to the bread cubes and toss thoroughly. Spread bread cubes on baking sheet and bake for 8 minutes, stir and continue to bake 4 minutes more, until bread cubes are crispy. Top each serving of soup with a couple of croutons.

“Ever notice that Soup for One is eight aisles away from Party Mix?”

— ELAYNE BOOSLER

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