

Chunky Butternut Squash Soup

Recipe By Frieda Zamoszczyk



Cooking and Prep:  1
h 20 m

Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Pescetarian, Vegetarian

Source: KosherScoop.com

Creamy butternut squash, carrots, and sweet potatoes blended together while leaving a nice amount in chunks. A delicious soup with an interesting flavor.

Ingredients (10)

Main ingredients

- 1 onion, chopped
- 1 medium butternut squash
- 1 loose carrot, chopped
- 1 sweet potato, chopped
- 1/2 can corn, drained and rinsed
- 6-8 cups water

- 1 tablespoon consomme
 - 1/2 teaspoon cinnamon (*optional*)
 - 1/2 teaspoon nutmeg (*optional*)
 - 1/2 teaspoon salt
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Start Cooking

Make the Soup

1. Place whole butternut squash in a warm oven for 20 minutes. This will make it easier to cut.
2. Meanwhile, sauté onion in a little bit of oil until translucent. Throw in chopped carrots and chopped sweet potatoes. Cover the pot and let them sweat for about ten minutes.
3. Remove squash from oven. Peel and cut up into chunks. Add to pot.
4. Add water and bring to a boil. Add consomme, cinnamon, nutmeg, and salt. Lower the flame and let simmer until all veggies are soft.
5. Remove some veggie chunks (set aside) and blend the soup. Return the veggies and add corn. Bring soup back to desired temperature and enjoy!