

Jack Allen's Spiced Butternut Squash Soup

Ingredients:

- 2 lb Butternut Squash, peeled, de-seeded and chopped
- 2 tbsp Olive Oil
- 2 tbsp Curry powder
- 2 cups Onion, chopped
- 8 cups Chicken Broth
- 4 tbsp Garlic, chopped
- 2 tsp Kosher Salt
- 2 tsp Black Pepper

Method:

Preheat the oven to 400 degrees.
On a sheet pan, mix squash, oil and curry powder and roast for approximately 30 minutes.
In a large stockpot on medium heat, simmer the squash with all the remaining ingredients until the onion is tender – approximately 20 minutes.
Blend with an immersion blender until smooth.
Serve warm with optional garnish.

Optional Garnishes:

- Chopped Bacon
- Crispy Prosciutto
- Sour Cream, or
- Plain Greek yogurt

NOTE: This can be made with carrots, sweet potato or pumpkin instead of the butternut squash.