

## **Jack Allen's Spiced Butternut Squash Soup**

(12 servings)

### **Ingredients:**

2 lb Butternut Squash, peeled, de-seeded & 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

### **Preparation:**

Preheat the oven to 400° F.

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 soup can be made with carrots, sweet potatoes or pumpkin instead of the butternut squash.