



BUTTERNUT SQUASH SOUP

EQUIPMENT:

BLENDER
SAUTE PAN
SLOTTED SPOON
MEDIUM STOCK POT
KNIFE AND CUTTING BOARD

INGREDIENTS: 1 ONION ½ IN. DICED
2 LBS BUTTERNUT SQUASH ½ IN. CUBED
6 CUPS WATER
1 RED BELL PEPPER ½ IN. DICE
4OZ. HUMBLE HOUSE
ROASTED TOMATO PESTO
OIL, SALT, AND PEPPER

METHOD:

FIRST

SAUTE 6 OZ OF THE BUTTERNUT WITH 2 OZ EACH OF THE ONION AND BELL PEPPER. ONCE THE SQUASH IS TENDER, SET ASIDE. THIS IS THE GARNISH.

SECOND

BOIL THE WATER IN THE STOCK POT AND SEASON WITH SALT AND PEPPER TO YOUR LIKING. ADD THE REMAINING SQUASH, ONION, AND BELL PEPPER TO THE WATER AND SIMMER.

THIRD

CHECK THE SQUASH AFTER TEN MINS. IF TENDER, TRANSFER THE CONTENTS OF THE POT TO YOUR BLENDER. SINCE THE SOUP IS HOT, YOU MAY WANT TO BLEND IN TWO BATCHES. DO NOT FILL THE BLENDER TO MORE THAN HALF FULL AT A TIME. BLEND TO YOUR DESIRED CONSISTANCY.

FOURTH

RETURN THE BLENDED SOUP TO THE STOCK POT. ADD THE SAUTEED GARNISH TO THE POT AS WELL AS THE ROASTED TOMATO PESTO. MIX WELL SO THAT THE CHEESE IN THE PESTO MELTS EVENLY INTO THE SOUP. SERVE HOT AND ENJOY!