



3 SERVINGS



35 MINUTES



109 CALS

You'll be Cozy in No Time with This Yummy Butternut Squash Soup Recipe

MIGUEL PORTILLO

Ingredients

- 1 medium butternut squash
- 1 L chicken stock
- 1 medium green pepper, chopped
- 1 medium onion, chopped
- 1 medium carrot, cubed
- 1 stalk celery
- 1 tsp ground pepper
- 1 tbsp butter
- 1/2 tbsp salt

Instructions



PREP: 15M

| COOK: 20M

| READY IN: 35M

1. Peel the butternut squash. Cut in half and remove seeds. Then cut into cubes. Set aside.
2. Add butter to a preheated cooking pot and add onion, carrot and green peppers. Cook for 3 minutes.
3. Add the butternut squash along with chicken stock, celery, salt and pepper to the pot. Bring to a boil and let cook until the veggies are soft.
4. Pour mixture into a blender and process until smooth.
5. Serve soup hot or cold along with toasted bread.