



Butternut Squash soup

NIBBLEDISH CONTRIBUTOR

Ingredients

This creamy delicious soup provides its own croutons, sort of.

* One Butternut Squash * 3 cups water (can vary depending on the squash * One bouillon cube (chicken or vegetable is best) * A pinch of chopped cilantro. * Olive oil * Salt and pepper

Instructions

1. Cut the squash into 4 pieces and remove the seeds.
2. Microwave for 8 minutes on high. Let cool for a few minutes.
3. Clean off the seeds and bake at 350° with a little olive oil and salt for 10 minutes or until they turn a little brown.
4. Peel the squash and liquefy in a blender with one cup of water.
5. Add puree to soup pot and add remaining water and bouillon. Bring to a boil and cook for several minutes.
6. Add salt and pepper as desired and serve. Garnish with cilantro and the toasted seeds.

This recipe also works very well with pumpkin.
