

Roasted Winter Squash Soup

A rich soup for an autumn day--winter squash is roasted and pureed and blended into a creamy broth seasoned with cinnamon and roasted coriander."



Ingredients

Roasted Winter Squash:

2 tablespoons vegetable oil

2 cups raw winter squash (butternut, acorn)

Soup:

2 tablespoons extra-virgin olive oil

1/2 cup diced onion (1/4-inch)

1/4 cup diced celery (1/4-inch)

1/4 cup diced carrot (1/4-inch)

1 cinnamon stick

salt and freshly ground pepper

Salt and pepper

*option add 1/4 teaspoon turmeric

1 (32 ounce) carton chicken broth

1/2 teaspoon ground toasted coriander (optional)

Roasted Winter Squash (above)

1/2 cup half-and-half, if desired* (optional)

Serve with:

2 tablespoons toasted pumpkin seeds

1/2 cup Panko crispy bread crumbs, toasted light brown in sauté pan over medium heat

Directions

1. To make roasted winter squash: Heat oven to 375 degrees F.
2. Add squash to oven proof roasting pan, vegetable oil, salt & pepper. place pan in oven. Roast for 15 minutes and toss around roast another 15 minutes or until medium-brown on all sides and squash is fork tender. Remove from oven and let cool slightly. Puree in food processor, or mash with potato masher or ricer. Measure 1 1/2 cups squash; reserve.
3. To make soup: Heat the olive oil in a large saucepan over medium heat until hot. Add the onion, celery, carrot and cinnamon stick; sauté until soft but not brown, about 10 minutes. Season with salt and pepper. Add the broth and the coriander; bring to a boil. Simmer for several minutes. Stir in reserved squash until smooth; simmer gently to let the flavors meld, about 10 minutes. Discard the cinnamon stick.
4. Puree the soup using an immersion blender or in a blender until smooth. (The soup can be made ahead to this point, cooled, covered, and refrigerated for several days or frozen. It will thicken as it cools and may need thinning with broth or water when reheating.)
5. Return the soup to the pan and reheat gently. Add the half-and-half. Adjust the seasoning with salt and pepper. Top each serving with roasted pumpkin seeds and toasted bread crumbs.

For awesome presentation serve in a small cleaned out roasted pumpkin or large buttercup squash. A serving bowl you can scoop out the meat of the squash.