



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Roasted Butternut Squash Soup**

**Serves 2**

#### **Ingredients**

1 small butternut squash  
1 tablespoon olive oil  
1/2 small white onion, diced  
1 to 2 cups vegetable broth  
1/2 teaspoon thyme  
1/2 teaspoon black pepper  
Salt, to taste  
2 tablespoons heavy cream  
Danish Blue Cheese, for topping  
Toasted Walnuts, for topping

Preheat oven to 425°. Cut butternut squash in half length-wise and place cut side down in a roasting dish. Fill the dish with roughly 1/4" of water and roast squash until tender, 40-60 minutes depending on the size of squash. Remove from oven and let cool enough to handle.

In a pot, heat olive oil over medium-low heat. Add onion and cook until translucent and fragrant, 6-8 minutes. Stir in 1 cup vegetable broth, thyme, black pepper, and 2 cups of the roasted butternut squash. Cook for 5 minutes. Add in the heavy cream then puree soup using an immersion blender or traditional blender, adding extra broth as needed to reach a good consistency. Taste and adjust salt as needed.

Divide soup into small bowls or glasses and top with a sprinkle of blue cheese and walnuts.

***Credit: Naturally Ella***