

ROASTED BUTTERNUT SQUASH SOUP

Submitted by Rachel Gage

Cooler days call for a warm bowl of Butternut Squash Soup. Smooth, creamy, and full of comforting fall flavor, it's a cozy choice for lunch, dinner, or anytime you need to warm up.

Ingredients

- 1 medium head garlic
- 1 large butternut squash, halved lengthwise and seeds removed
- 1 medium onion, quartered
- 1 medium leek, white part only, chopped
- Fresh ginger, to taste
- 4 cups chicken broth
- 1 (15-ounce) can coconut milk
- 1 teaspoon curry powder
- Pinch of cayenne pepper, optional
- Salt and pepper, to taste

Instructions

1. Preheat oven to 350°F. Line a baking sheet with aluminum foil.
2. Wrap the garlic in foil and place on the prepared baking sheet. Add the squash, cut-side down, along with the onion and leek.
3. Roast for about 1 hour, or until the vegetables are golden and the squash is tender enough to easily pierce with a fork.
4. Squeeze the roasted garlic cloves from their skins and scoop the squash from its skin. Add both to a food processor or blender with the roasted onion, leek, ginger, and 2 cups of chicken broth. Blend until smooth, then transfer to a large soup pot.
5. Place the pot over medium heat and stir in the remaining chicken broth. Whisk in the coconut milk, curry powder, cayenne pepper, salt, and pepper. Cook for about 15 minutes, or until heated through.