



Cooking in the Kitchen at Olums

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Butternut Squash & Leek Soup

Makes 6 to 8 servings

Ingredients:

- 2½ pounds butternut squash, peeled, seeded and cut into 2-inch chunks (about 7 cups)*
- 2 tablespoons unsalted butter
- 2 to 3 leeks, white and light green parts only, quartered lengthwise, sliced thin, and washed thoroughly (about 1½ cups)
- Salt and pepper
- 4 cups vegetable broth or low-sodium chicken broth
- 1 to 2 cups water
- Pinch of cayenne pepper

**frozen squash works well too!*

Directions:

Roast the squash until tender (about 45 minutes) at 375° F.

Melt butter in a large soup pot over medium-high heat. Add the roasted squash, leek, and 1 teaspoon salt. Cook, stirring occasionally, until squash pieces begin to break down and brown fond forms in bottom of pot, 10-13 minutes.

Add 2 cups broth and scrape bottom of pot to loosen and dissolve fond. Add remaining 2 cups broth, reserved squash liquid, 1 cup water and cayenne. Increase heat to high and bring to simmer. Reduce heat to medium and simmer until leeks are fully tender, 6 to 7 minutes.

Working in batches, process soup in blender until smooth, 1 to 2 minutes. Return soup to clean pot and bring to simmer, thinning with up to 1 cup water to desired consistency. Season with salt and pepper to taste.