

Roasted Apple and Winter Squash Soup

Serves 4

INGREDIENTS

3 pounds winter squash, peeled, seeded, and cut into 1-inch pieces

2 medium sweet-tart apples, peeled, cored, and cut into 1-inch pieces

1 medium yellow onion, peeled and quartered

2 large cloves garlic, peeled

¼ c. olive oil

2 t. Kosher salt

1 t. finely chopped fresh rosemary

1 t. fresh thyme leaves

½ t. ground allspice

4 c. unsalted vegetable broth

Garnish

1 medium sweet-tart apple



DIRECTIONS

Preheat oven to 400°F.

In a large bowl, combine the squash, apples, onion, garlic, olive oil, salt, rosemary, thyme and allspice. Spread the mixture on two parchment-lined baking sheets. Roast, turning once, until tender, about 40 minutes.

Puree the roasted mixture with the vegetable broth. If using an immersion blender, this may be done in a large pot. If using a food processor, this may be done in batches, transferring the puree to a large pot as you go along.

Place the pot over medium heat and simmer until warmed through. If a thinner consistency is desired, add water or more broth. Taste and adjust seasonings.

To serve, garnish with thinly sliced or diced apples. (Sliced apples may be pan-fried in a little butter or olive oil until golden.)

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