

# SPICED BUTTERNUT SQUASH SOUP

JACK ALLEN'S



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## INGREDIENTS:

- 2 lb Butternut Squash, peeled, de-seeded & chopped
- 2 tbsp Olive Oil
- 2 tbsp Curry powder
- 2 cups Onion, chopped
- 8 cups Chicken Broth
- 4 tbsp Garlic, chopped
- 2 tsp Kosher Salt
- 2 tsp Black Pepper

## DIRECTIONS:

1. Melt Preheat the oven to 400° F.
2. On a sheet pan, mix squash, oil and curry powder and roast for approximately 30 minutes.
3. In a large stockpot on medium heat, simmer the squash with all the remaining ingredients until the onion is tender – approximately 20 minutes.
4. Blend with an immersion blender until smooth. Serve warm with optional garnish.
5. ENJOY!

NOTES: : This soup can be made with carrots, sweet potatoes or pumpkin instead of the butternut squash. Serves 12