



potatoes | avocados | fruits | vegetables | grains

fall harvest

Hearty Grains & Butternut Squash Soup

A creamy, hearty soup to add seasonal flavor to your menu. Pair with crusty bread for lunch, or serve as a dinner starter.



ON-TREND: CLASSICS WITH A TWIST

INGREDIENTS (13 SERVINGS)

1 cup	Onion, diced
¼ cup	Butter
2 lbs.	Butternut Squash, peeled and cubed
12 cups	Chicken Stock
1 Tbsp.	Dried Marjoram
1 Tbsp.	Ground Black Pepper
½ tsp.	Cayenne Pepper
32 oz.	Cream Cheese
to taste	Salt
2.5 lb. bag	Simplot Good Grains® Hearty Grains & Wild Mushrooms (10071179012955)
1	Pomegranate, seeded
½ Cup	Crema or thinned-out sour cream
Garnish	Sage Leaves, fried (optional)

PREPARATION

1. In a large soup pot, sauté onions in butter until tender. Add squash, chicken stock, marjoram, black pepper and cayenne pepper. Bring to boil; simmer 20 minutes, or until squash is tender.
2. Purée squash and cream cheese in a blender or food processor in batches until smooth. Return to saucepan and heat through. Do not allow to boil. Season with salt as needed.
3. While soup is reheating, place frozen **Simplot Good Grains® Hearty Grains & Wild Mushrooms** in a microwave-safe 4" deep dish and cover. Heat on high for 7 minutes. Rotate the dish and stir thoroughly halfway through cook time. Let stand 1 minute. (Microwaves vary; check that the blend has reached 165°F.)
4. To serve, pour one cup (8 oz.) of soup into a bowl and garnish with 3 oz. **Simplot Good Grains® Hearty Grains & Wild Mushrooms**, pomegranate seeds and fried sage leaves, if desired. Serve hot.

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