

Butternut Squash Soup

1 lg Butternut squash, halved and seeds removed
1 T Extra-virgin olive oil, plus more for drizzling
½ c Shallots, sliced
1 t Salt
4 clvs Garlic, minced
1 t Maple syrup
1/8 t Nutmeg, ground
3 - 4 c Vegetable broth
2 T Butter
Pepper to taste

- *Preheat oven to 425.*
- *Rub the inside of the squash with olive oil and sprinkle with salt and pepper. Place squash on parchment lined baking sheet.*
- *Roast squash face down for 50 minutes. Let cool until you can work with it safely.*
- *Saute shallot in olive oil with salt until softened and starting to brown.*
- *Add garlic and soften.*
- *Transfer aromatics to blender.*
- *Scoop the squash flesh out of the skin and add to blender.*
- *Add maple syrup, nutmeg, black pepper, and vegetable stock.*
- *Blend on high until creamy,*
- *Add butter and season with salt and pepper and blends to combine.*