

# FRESH PRODUCE EASY PAIRINGS

## RECIPE #3

### WINTER SQUASH SOUP with CHIPOTLE PEPPERS & CREAM

SERVES 8

#### INGREDIENTS:

- 1 medium butternut squash
- 1 medium acorn squash
- 4 tbsp olive oil
- 2 carrots, coarsely chopped
- 2 celery ribs, coarsely chopped
- 1 medium onion, coarsely chopped
- 3 garlic cloves, minced
- salt and pepper to taste
- 3/4 tsp cayenne pepper
- 6 c vegetable broth
- 8 oz TFM Whipping Cream

#### TOPPINGS

- sour cream
- 3 tbsp fresh cilantro, chopped
- 1 small jar chipotle chili in adobo sauce

#### PREPARATION:

Preheat oven to 400°F. Cut butternut and acorn squash in half lengthwise. Use 2 tablespoons of olive oil to coat insides of squash. Lay face down on baking sheet and bake in preheated oven for 30-40 minutes or until tender. Use remaining olive oil to saute carrots, celery and onion in a medium sized stock pot until tender. Add garlic, salt & pepper and cayenne pepper, sauté an additional 2-3 minutes. Remove squash from oven and let cool. The squash can be cooked and cooled overnight or well in advance of the soup preparation.

Scoop meat from squash and add to pot with vegetables. Add vegetable broth, bring to a boil. Reduce heat, cover and simmer for 30 minutes. When vegetables are very tender use an immersion blender or food processor to puree the soup. Add whipping cream to the pureed soup, stir to blend and return to heat until ready to serve. Place the toppings in small serving bowls on the table and allow guests to garnish their soup.

## RECIPE READY VEGETABLES

Buy our pre-cut, recipe-ready veggies and you'll save tons of time and energy. Freshly cut in our Produce department. Choose from Sweet Potatoes, Pearl Onions, Butternut Squash, Cipollini Onions, and Vegetable Medley including diced onion, celery and peppers.

