

SOUPS & SALADS

APPLE CHIPOTLE PUMPKIN SOUP

This take on pumpkin soup calls for the delicious addition of Washington apples to give it a nice flavor boost! Serve it as an appetizer or all on its own.

SERVINGS:

4

INGREDIENTS:

- ☐ 600 g Butternut squash, peeled and deseeded
- ☐ 1 medium White onion
- ☐ 2 Cloves Garlic

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- [ ] 1 tsp Salt

Optional: Baked Pumpkin seeds and croutons for garnish

INSTRUCTIONS:

1. In a pot over medium heat, sauté onion and garlic in olive oil until golden and soft.
2. Add apple and butternut squash. Cook for 20 minutes or until soft.
3. Transfer mixture into a blender along with the stock, chipotle paste and salt. Blend until smooth.
4. Serve soup hot or cold garnished with baked pumpkin seeds and croutons.

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