

BACON BUTTERNUT SQUASH SOUP

Recipe

preparation: 20 min
total time: 1 hour and 30
minutes
yields
5 servings

INGREDIENTS

2 medium butternut squash
Cooking spray
Black pepper
4 cloves garlic
2 celery stocks
1 red bell pepper
3 cups chicken broth
3 tbsp butter
1/4 cup half & half
2 tsp paprika
Thick cut strips of bacon

INSTRUCTIONS

1. Preheat the oven to 425F
2. Slit holes all over the butternut squashes and put into the microwave for 2 minutes, this makes cutting the butternut squash in half easier
3. Cut butternut squash in half, scooping out the seeds, and rub oil over the squash, season with salt and pepper as needed
4. Bake the squash face down for 45-60 min
5. As the squash is baking, sautee garlic, chopped celery and bell pepper
6. Once the squash is tender, scoop it out into the blender. Add the sautéed vegetables, chicken broth, butter, half and half, and paprika
7. Blend the ingredients until the mixture is smooth
8. Cook the bacon to your preference, chop it up and layer it on top of the warm bowl of homemade soup

Mint to Eat

