

# Roasted Butternut Squash Soup

(4) 12 oz. containers or 48 oz total squash, prepared and cubed - I use Trader Joe's or Costco | 1 yellow onion, sliced | 4 cloves garlic, minced | olive oil | salt + pepper | dash ginger + nutmeg  
| 4 cups chicken broth or stock | 2 Tablespoons 'Better Than Bouillon' | 3 dried bay leaves | 2 Tablespoons butter | 1/2 cup whole milk  
garnish: croutons, fresh sprig sage, and swirled plain yogurt

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preheat oven to 450. distribute squash on a large sheet pan. add minced garlic and sliced onions. sprinkle liberally with salt and pepper, and drizzle with olive oil. using your hands, toss the ingredients together to coat evenly. roast in the oven until squash is tender and evenly golden brown all over (edges will appear darker). meanwhile heat stock and 'better than bouillon' on the stove or in a microwaveable safe bowl. transfer squash dividing into two batches in a commercial grade blender (if you don't have one, a submersion blender in a large soup pot will also work). add two cups of stock mixture to the squash + onions and blend on high until smooth. transfer to a large soup pot. repeat once more with remaining squash and stock in the blender and again transferring to soup pot, once smooth. turn the burner onto medium low or low heat. add 3 dried bay leaves to the pot (you'll discard later). season with a generous dash of ginger and nutmeg powders. taste. if necessary, add a bit more water to thin and/or salt + pepper to taste. add two tablespoons of butter along with a 1/2 cup milk to round the flavors. let simmer for at least 30 minutes to allow sage leaves to flavor the soup. ladle into bowls. garnish with a swirl of plain yogurt (trust me, a bit of tart is unexpectedly delicious), croutons, sage and cracked pepper.