

Butternut squash soup

- 2 20-ounce packages (2-1/2 pounds) pre-cut butternut squash (if using fresh squash, you'll need one large squash or 7-8 cups cubed)
- 1 medium yellow onion, roughly chopped
- 3 cloves garlic, smashed and peeled
- 7 cups of chicken or vegetable broth
- Fresh thyme sprigs, or some cream for garnish (optional)

Instructions

1. Combine all of the ingredients in a large soup pot. Bring to a boil, then cover and simmer for 35 minutes.
2. Using a hand-held immersion blender, purée the soup until silky smooth. Taste and adjust seasoning. Ladle the soup into bowls and garnish with fresh chopped thyme or cream.

