

PUMPKIN AND BUTTERNUT SQUASH SOUP

- 2 Tbsp olive oil
- 1/2 yellow onion, chopped
- 2 cloves garlic, minced
- 1 large butternut squash, peeled and cubed
- 15 oz can pumpkin puree
- 3 1/2 cups chicken broth
- 1/4 tsp nutmeg
- 2 tsp salt
- 1 tsp pepper
- roasted pepitas



RECIPE INSTRUCTIONS

1. Add olive oil to a large pot over medium heat. Sauté onions and garlic until fragrant and soft.
2. Add the butternut squash, pumpkin puree and chicken broth to the pot and stir to combine. Stir in the nutmeg, salt and pepper.
3. Bring the soup to a boil over medium heat.
4. Once the squash is tender, use an Bamix immersion blender or Magimix food processor to purée the soup until it's smooth and creamy.
5. Serve with roasted pepitas.