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Prevent and Protect
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BUTTERNUT SQUASH-CARROT SOUP

Williams-Sonoma Kitchen

Serves 8

- 1 large butternut squash
- 3 large carrots, peeled and cut into 1" slices
- 2 tablespoons, plus 1 teaspoon olive oil
Kosher salt and freshly ground pepper to taste
- 2 tablespoons unsalted butter
- 1 large yellow onion, thinly sliced
- 1 large Granny Smith apple, peeled, cored and thinly sliced
- 2 garlic cloves, minced
- 4 tablespoons chicken stock concentrate mixed with 6 cups of water
- 2 fresh thyme sprigs
- 1 bay leaf
- 1 cup heavy cream
- 2 tablespoons chopped fresh flat-leaf parsley

- Preheat oven to 450 degrees.
- In large bowl, stir together squash, carrots, 2 tablespoons of oil, salt and pepper. Transfer to baking sheet. Roast; stirring occasionally, until browned and tender, about 45 minutes. Set aside.
- In 4-qt Dutch oven over medium heat, melt butter. Add onion and apple; cook, stirring occasionally, until tender and caramelized, 25-30 minutes. Add garlic; cook, stirring, until fragrant, about 1 minute. Add stock, thyme sprigs and bay leaf.
- Increase heat to medium-low; simmer, stirring occasionally for 10 minutes. Discard thyme sprigs and bay leaf.
- Working in batches, puree apple-stock mixture with roasted vegetables in blender until smooth; return soup to pot. Simmer over medium heat 10 minutes. Stir in cream; adjust seasonings with salt and pepper.
- Ladle soup into warmed bowls or cocottes. Garnish with parsley and croutons. Serve immediately.