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### **SPICED BUTTERNUT-PUMPKIN SOUP**

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***Makes 15 cups***

#### **Ingredients:**

- 1 large sweet onion, diced
- 2 tablespoons butter
- 3 garlic cloves, minced
- 1 large red bell pepper, chopped
- 2 tablespoons finely grated fresh ginger
- 1 medium size butternut squash, peeled and cubed (about 1  $\frac{3}{4}$  pound)
- 1 large sweet potato, peeled and cubed
- 1 large Granny Smith apple, peeled and cubed
- 2 bay leaves
- 1 small pumpkin, peeled and cubed (about 1  $\frac{3}{4}$  pound)
- 1 32 ounce container low-sodium chicken broth
- 1 $\frac{1}{2}$  teaspoon red curry paste\*
- $\frac{1}{2}$  teaspoon ground pepper
- $\frac{3}{4}$  cup whipping cream
- 1 tablespoon fresh lime juice
- salt and pepper to taste

#### **Preparation:**

1. Melt butter in a large Dutch oven over medium-high heat; add onion and bell pepper, and sauté 8 minutes or until onion is golden.
2. Stir in garlic and ginger, and cook 1 minute. Add squash the next 7 ingredients listed, and 4 cups of water. Bring to a boil, reduce heat to medium-low, and simmer 20 minutes or until vegetables are tender. Remove from heat, and let stand 30 minutes, stirring occasionally. Remove and discard bay leaves.
3. Process soup, in batches, in a blender until smooth. Return to Dutch oven, and stir in cream. Bring to a simmer over medium heat; stir in lime juice, and season with salt and pepper to taste.

\*1 teaspoon of curry powder may be substituted

**NOTE:** 3 pounds butternut squash may be substituted for 1  $\frac{3}{4}$  pound butternut squash and 1  $\frac{3}{4}$  pound of pumpkin.

