

# PUMPKIN-SQUASH SOUP

from greco design company

- 2 tablespoons unsalted butter
- 1 tablespoon extra virgin olive oil
- 2 cups chopped yellow onions (2 onions)
- 1 (32 - ounce) can chicken broth
- 2-1/2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 (29 - ounce) can pumpkin puree (not pumpkin pie filling)
- 2 pounds butternut squash, peeled and cut in chunks (I use frozen)
- 1-1/4 cups half-and-half

Heat the butter and oil in a heavy stockpot (I use a dutch oven), add the onions, and cook over medium - low heat for 10 minutes, or until translucent. Add the pumpkin puree, butternut squash, chicken stock, salt, and pepper. Cover and simmer over medium - low heat for about 20 minutes. Blend the mixture in a food processor - I use our Nutri-Bullet and it works great. Return the soup to the pot, add the half-and-half, and heat back up again slowly. Add more salt and pepper if needed. I like to garnish mine with roasted pumpkin seeds.

