

Butternut Squash Soup with Sage

Rated: ★★★★★

Submitted By:
Campbell's Kitchen

Prep Time: 20
Minutes

Cook Time:
25 Minutes

Ready In: 45
Minutes

Servings: 4

"Swanson® Chicken Broth is mixed with sauteed golden squash, sweet apples, onions and seasonings for a silky-smooth soup that is decorated with fried sage leaves. "

INGREDIENTS:

| | |
|---|--|
| 1 tablespoon vegetable oil | 1 teaspoon ground coriander |
| 2 1/2 pounds butternut squash , peeled and seeded and cut into 1-inch cubes | 1/4 teaspoon cayenne pepper |
| 2 medium Granny Smith apples, cored and sliced | 3 cups Swanson® Chicken Broth (regular, Natural Goodness™ or Certified Organic) |
| 1 large onion, chopped | 1 tablespoon butter or margarine |
| 1 tablespoon sugar | 12 fresh sage leaves |

DIRECTIONS:

1. Heat oil in saucepot over medium heat. Add squash, apples and onion and cook until almost tender. Stir in sugar, coriander and red pepper. Cook and stir 2 minutes.
2. Add broth. Heat to a boil. Cook over low heat 10 minutes. or until squash is tender.
3. Place cooked squash mixture in food processor, using a slotted spoon. Cover and blend until smooth, adding enough cooking liquid to make soup of desired consistency.
4. Heat butter in small skillet. Add sage and cook until crisp. Remove and drain on paper towels. Reserve butter in skillet. Divide soup among 4 bowls. Drizzle each with sage butter and garnish with fried sage leaves.

ALL RIGHTS RESERVED © 2013 Allrecipes.com

Printed from Allrecipes.com 4/21/2013

