

Butternut Squash Soup II

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Rated: ★★★★★

Prep Time: 15
Minutes

Ready In: 1
Hour

Submitted By:
Maplebird

Cook Time: 45
Minutes

Servings: 4

"Squash, potatoes, carrots, celery, and onion cook up quickly into a thick soup-ready in an hour."

INGREDIENTS:

2 tablespoons butter	1 medium butternut squash - peeled, seeded, and cubed
1 small onion, chopped	1 (32 fluid ounce) container chicken stock
1 stalk celery, chopped	salt and freshly ground black pepper to taste
1 medium carrot, chopped	
2 medium potatoes, cubed	

DIRECTIONS:

1. Melt the butter in a large pot, and cook the onion, celery, carrot, potatoes, and squash 5 minutes, or until lightly browned. Pour in enough of the chicken stock to cover vegetables. Bring to a boil. Reduce heat to low, cover pot, and simmer 40 minutes, or until all vegetables are tender.
2. Transfer the soup to a blender, and blend until smooth. Return to pot, and mix in any remaining stock to attain desired consistency. Season with salt and pepper.

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Printed from Allrecipes.com 4/21/2013

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Dinner**

*Makes planning
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-- Angela Sackett



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