

Roasted Winter Squash Soup

Ingredients:

2 tablespoons extra-virgin olive oil
1/2 cup diced onion
1/4 cup diced celery
1/4 cup diced carrot
1 cinnamon stick
Salt and pepper
32 ounces chicken broth
1/2 teaspoon ground toasted coriander (optional)
1/2 cup half-and-half (optional)
2 tablespoons toasted pumpkin seeds
Roasted Winter Squash (see below)
1/2 cup plain Panko bread crumbs (toasted until light brown from sautéing in a pan over medium heat)

*Roasted Winter Squash

2 tablespoons butter
2 cups raw winter squash (butternut, hubbard, acorn)
Salt and pepper

Directions:

1. To make roasted winter squash: Heat oven to 375 degrees Fahrenheit. Heat butter over medium-high heat in an ovenproof sauté pan; add diced squash, salt and pepper. When squash begins to brown, place pan in oven. Roast for 15 minutes or until medium-brown on all sides. Remove from oven and let cool slightly. Puree in food processor, or mash with potato masher or ricer. Measure 1 1/2 cups squash; set aside.
2. To make soup: Heat the olive oil in a large saucepan over medium heat until hot. Add the onion, celery, carrot and cinnamon stick; sauté until soft but not brown, about 10 minutes. Season with salt and pepper. Add the broth and the coriander; bring to a boil. Simmer for several minutes. Stir in reserved squash until smooth; simmer gently to let the flavors meld, about 10 minutes. Discard the cinnamon stick.
3. Puree the soup using an immersion blender or in a blender until smooth. (The soup can be made ahead to this point, cooled, covered, and refrigerated for

several days or frozen for about 1 month. It will thicken as it cools and may need thinning with broth or water when reheating).

4. Return the soup to the pan and reheat gently. Add the half-and-half. Adjust the seasoning with salt and pepper. Top each serving with pumpkin seeds and toasted bread crumbs.