

## Butternut Squash- Apple Soup

From: Dinner: A Love Story

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In a Dutch oven or a soup pot, brown 1 chopped **onion** in **olive oil**. Add salt, pepper, a few fresh **thyme** leaves, 1 tablespoon **curry powder** (optional) and a pinch of **cayenne** if the kids are OK with it. Add one **butternut squash** (halved, peeled, seeded, and hacked up into 1-inch cubes; the pre-chopped bags will save you lots of time here) and 2 **apples** (peeled and cut into chunks) and enough **chicken broth** to cover it all by about a half inch. Bring to a boil, then simmer 30 minutes until squash chunks are tender. Puree with a handheld immersion blender, or in batches in the blender, Serve and top with any combo of the following: walnuts, chives, creme fraiche (or sour cream).

NOTE from Denise Woodin, Rye YMCA: This is a winter staple in our house. I make it with vegetable stock to make it a vegan soup. I use the curry powder, which I consider a "must". I also use three large apples instead of two.