

Add a little something new to the holiday dinner table this year! Who doesn't love a scrumptious bowl of warm soup before digging into all the other holiday fixings.

Compliments of
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2 recipes in 1!

Roasted Butternut Squash & Butternut Squash Soup

Make the Wright choice today!

2 for 1

Roasted Butternut Squash

Prep time: 30 min Cook Time: 45-50 min

8-10 cups peeled, cubed butternut squash

1 tbsp olive oil

2 tbsp Danish Creamery Butter

2 tbsp chopped fresh sage

2 cloves minced garlic

Salt & freshly ground pepper to taste

Preheat oven to 400 deg F. Place squash in 1 or 2 large baking dishes & toss with olive oil. Bake 45-50min or until tender when pierced with a fork, stirring once or twice. Meanwhile, melt butter in small pan; stir in sage & garlic. Pour over cooked squash & toss lightly; season to taste with salt & pepper.

Makes 8-10 servings (You'll need 2 cups of leftovers for soup, maybe more if you want more soup)



Butternut Squash Soup

Prep time: 15 min Cook time: 30 min

1 tbsp olive oil

1 oz thinly sliced prosciutto, chopped

2 ribs celery, sliced

1 small onion, peeled & chopped

4 cups chicken broth (use a little less if you prefer a chunkier soup)

2 cups leftover roasted butternut squash

1 cup peeled & chopped green apple

1/2 tsp thyme

Sour cream (optional)

Heat oil in large stockpot. Add prosciutto & sauté until crisp; remove from pot. Add celery and onion; sauté for 5 min or until lightly browned. Add broth, apple & squash. Bring to a boil; reduce heat and simmer, covered, for 15 min. Let cool slightly and place in a blender or food processor; blend using on & off pulses until thickened but with some small chunks of vegetables remaining. Return to pot & add prosciutto & thyme. Simmer for 5 min more. Add a dollop of sour cream to each bowl if desired.

Makes 5 cups or about 6 servings. I usually triple the recipe for slightly larger serving and to serve more people.

