

## roasted butternut squash soup

**PREP TIME:** 20 minutes  
**COOK TIME:** 50 minutes  
**MAKES:** 8 servings

### WHAT YOU NEED

- 1 medium butternut squash, peeled, seeded and cut into chunks (about 5 cups)
- 2 Yukon gold or all-purpose potatoes, peeled and cut into chunks
- 2 large shallots or 1 medium onion, chopped (about 1 cup)
- 1 clove garlic, chopped
- 2 Tbsp. olive oil
- 6 cups water
- 2 tubs Knorr® Homestyle Stock - Chicken
- 1 tsp. finely chopped fresh thyme and/or rosemary leaves
- 1/2 tsp. ground ginger
- Fig Relish\* (optional)

### MAKE IT

1. Preheat oven to 450°.
2. Toss squash, potatoes, shallots, garlic and olive oil in small roasting pan. Roast, stirring once, 35 minutes or until vegetables are tender and just starting to brown.
3. Bring water, Knorr® Homestyle Stock - Chicken, roasted vegetables, thyme and ginger to a boil over high heat in 5-quart saucepan. Reduce heat to low and simmer, stirring occasionally, 10 minutes.
4. Process soup, in batches, in blender until desired smoothness.



5. Serve in individual bowls and garnish with Fig Relish\*.

*\*Fig Relish - Melt 1 tablespoon I Can't Believe It's Not Butter!® Spread over medium-high heat in 10-inch nonstick skillet and cook 1/2 cup finely chopped shallots, stirring occasionally, until golden, about 4 minutes. Stir in 1-1/2 cups chopped dried Mission figlets and 1/4 cup Port. Reduce heat to low and simmer, stirring occasionally, until figs are softened and liquid is absorbed, about 4 minutes.*