



# NICHOLAS MARKETS

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## ROASTED SQUASH SOUP W/SAGE

EASY AND DELICIOUS RECIPE # 2

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You are few minutes away to an wonderful, fresh and delicious appetizer or entree.

*Prep Time: 10 min. • Ready Time: 10 min.*

## What you'll Need

### Ingredients

- 8 Acorn squash
- 2 Tb. Sage, chopped, several leaves for garnish
- 4 Tb. Olive oil, mild, extra-virgin
- 1 Yellow onion, chopped
- 1 tsp. Paprika, smoked
- 1 1/2 tsp. Sea salt
- 2 Garlic cloves, chopped
- 5 c. Chicken broth
- 1/2 tsp. Black pepper, freshly ground
- 1/2 c. Crème fraîche

### Shopping List

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### FRESH & EASY RECIPE'S START HERE

**P**reheat oven to 375°. Cut top third off each squash. Scoop out seeds from squash bottoms and tops; discard. Trim just enough off bottom of each squash so that it sits straight. Set squash bottoms and tops on 2 large baking sheets and drizzle with about 2 Tb. oil.

Bake 45 to 55 minutes, until the flesh is soft and golden brown, but before squash starts collapsing. Meanwhile, heat remaining 2 Tb. oil in a large pot over medium heat; add onion, paprika, sage, and 1/2 tsp. salt and cook until golden brown, about 5 minutes. Add garlic and cook 2 minutes more. Scoop cooked flesh from squash into pot,

leaving enough flesh so that squash keep their shape.

Pave over any holes in squash "bowls" with some cooked squash and keep them warm. To pot, add 5 cups stock, remaining 1 tsp. salt, and the pepper. Bring to a boil; reduce heat and simmer 5 minutes. Add salt to taste. Purée soup in batches in a blender, adding more stock if soup is too thick. Reheat in pot. Stir in crème fraîche and more stock if necessary. Ladle soup into squash bowls and top with sage leaves.