

[Butternut Squash Soup with Roasted Red Pepper Purée](#)

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Yield: Makes 6 first-course servings

ingredients

2 tablespoons olive oil
2 1/4 cups chopped onions
4 garlic cloves, minced
1 2 1/2-pound butternut squash, peeled, seeded, cut into 1-inch pieces
5 1/2 cups (or more) vegetable broth

3 teaspoons chopped fresh thyme
1/2 teaspoon grated orange peel

[Roasted Red Pepper Puree](#)

preparation

Heat oil in heavy large pot over medium-high heat. Add onions; sauté until tender, about 12 minutes. Add garlic; stir 1 minute. Add squash and 5 1/2 cups broth; bring to boil. Reduce heat; cover and simmer until squash is soft, about 40 minutes. Cool slightly.

Working in batches, puree soup in blender until smooth. Return puree to pot. Add 1 teaspoon thyme and orange peel. Thin soup with more broth if desired. Simmer 3 minutes. Season with salt and pepper. (Can be made 1 day ahead. Cool slightly. Cover and chill. Rewarm before serving, thinning with more broth if desired.)

Ladle soup into bowls. Swirl 1 tablespoon Roasted Red Pepper Puree into soup in each bowl. Sprinkle with remaining 2 teaspoons thyme and serve.

nutritional information

Per serving (including red pepper puree): calories, 200; total fat, 8 g; saturated fat, 1 g; cholesterol, 0; fiber, 8 g

Nutritional analysis provided by Gourmet