



Roasted Squash Italian Sausage Soup

Golden autumn soup is filled with contrasting flavors

- 1 butternut squash, peeled, seeded,
cut into 1-inch chunks (about 1-1/2 lbs.)
- 3 cloves garlic, leave peel on; cut off the root tip on each
- 2 Tablespoons olive oil
- Salt; ground black pepper to taste
- 1 teaspoon olive oil
- 1 large onion, peeled, chopped
- 2 cups chicken stock or broth
- 1 cup water
- 1/8 to 1/4 teaspoon red pepper flakes
- 1 cup diced roasted red peppers
- 1 cup light cream
- 1 Tablespoon chopped fresh sage
- 1 teaspoon granulated sugar
- 5 ounces smoked Italian sausage, cut into bitesize pieces
- 1-1/2 cups chopped fresh kale or fresh spinach

Before Starting: Preheat oven to 400 degrees F. Foil line large shallow baking pan.

Roast the Squash and Garlic: Place squash chunks and garlic on prepared baking pan; toss to coat with olive oil; lightly sprinkle with salt and black pepper. Bake in 400-degree F oven for 15 minutes; toss, return to oven; bake for 15 minutes or squash is tender, and garlic is soft. Remove from oven, loosen squash chunks, squeeze garlic from the peels. Set aside.

Prepare Soup Broth: Drizzle olive oil to coat large soup pot; sauté onions until soften. Add the chicken broth and water; stir in roasted squash, peeled garlic, and red pepper flakes. Cook for 5 minutes on medium high heat

Puree Soup: With a handheld blender, puree soup until smooth. Stir in diced red peppers, light cream, sage, and sugar; simmer about 5 minutes until hot.

Add Final Ingredients: Stir in bite-size smoked sausage slices and kale or spinach. Simmer until greens wilt and sausage is heated through. If desired, season with salt and black pepper to taste. Serve warm. Serve with artisan Italian bread slices.

Yield: serves about 6 cups

Cook's Note: The sausage flavored the soup, so we didn't season the soup with salt or black pepper.

Recipe Inspired by Cuisine Soups, Stews & Chilies, August 2010

About the Recipe: This golden autumn is brimming with harvest flavors. Butternut squash and garlic are roasted until tender and pureed with chicken broth until smooth. Roasted red peppers, smoked Italian sausage slices, and chopped kale or spinach combine to create an Italian soup that's full of surprising flavors.