

## *Butternut Squash Soup with Sage and Parmesan Croutons*

*Megan Hildebrant*

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| 3 lbs. butternut squash, peeled,<br>seeded, and cut in cubes | 3 stalks celery, chopped (1 ½<br>cups) |
| 3 Tbsp. olive oil  | 1 Tbsp. fresh sage, chopped            |
| 3 tsp. salt and a pinch of<br>pepper                         | 6 cups chicken broth                   |
| 1 Tbsp. butter   | ½ cup fresh Parmesan                   |
| 1 large onion, diced (1 ½ cups)                              |  |

Preheat oven to 400°. Toss squash with 2 tablespoons olive oil and 2 teaspoons salt. Roast until caramelized, 20 to 30 minutes.

In large pot, heat butter and 1 tablespoon olive oil over medium heat. Add onion and celery, and sauté for 10 minutes.

Add squash and broth and remaining ingredients; simmer for 30 minutes. Remove from heat. Using blender, blend in small batches until smooth. Top with croutons and grated Parmesan cheese. *Makes 6 to 8 servings.*

## *Sage and Parmesan Croutons*

*Megan Hildebrandt*

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| 3 oz. rustic white bread, torn in<br>pieces | 3 Tbsp. olive oil                 |
| 1 large clove garlic, minced                | ½ tsp. salt                       |
| 1 Tbsp. chopped fresh sage                  | 2 Tbsp. grated Parmesan<br>cheese |

Toss all ingredients to coat. Bake at 350° for 10 to 12 minutes or until golden brown.