



**From the Kitchen
of
Executive Chef
Jessica VanRoo**



Butternut Squash Soup Shooter

Ingredients

- 2 ½ cups butternut squash or other squash
- 1 ½ tbsp olive oil
- 1 onion, roughly chopped
- 6 cloves of garlic
- 1 tbsp fresh thyme
- 1 tbsp fresh sage leaves, chopped
- 4 cups vegetable stock
- salt, to taste
- Toasted pumpkin seed oil to drizzle as garnish (optional)
- Toasted pumpkin seeds as garnish (optional)
- Parsley, chopped for garnish (optional)

Instructions

1. Sauté butternut with olive oil, onion, garlic and thyme.
2. Add stock, boil, and simmer for 20-30 minutes. Blend with an immersion blender. Season to taste.