



Autumn Squash Soup

10 portions

Ingredients:

1 1/4 box	Barilla® Elbows	1/3 tsp	Cloves
5 Tbsp	Extra virgin olive oil	1 1/4 cup	Whole milk
1 1/4	Small onion, diced	13 3/4 Quarts	Low sodium chicken broth
2 1/2	Granny Smith apples, diced	1 1/4	Large butternut squash, diced
1 1/4 Tbsp	Sage	1/3 cup	Unsalted pumpkin seeds
1/3 tsp	Nutmeg	2/3 cup	Salt and pepper to taste
2/3 tsp	Cinnamon		

Instructions:

1. In a large soup pot, sauté the apples with olive oil, onion, sage, nutmeg, cinnamon and cloves for 4-5 minutes or until slightly softened; season with salt and pepper.
2. Add the milk, chicken broth and squash, and bring the mixture to a simmer; cook for approximately 15 minutes or until the squash is nice and soft.
3. In a blender, purée the soup in small batches to achieve a nice, smooth consistency
4. When finished, transfer the soup back to the pot and bring it back to simmer; season with salt and pepper.
5. Add the uncooked pasta to the soup and continue to cook for 3.5 minutes – while stirring frequently.
6. Set the soup aside and let it rest for 25-30 minutes; in a small skillet, toast the pumpkin seeds over medium heat for approximately 5 minutes, or until they are slightly golden.
7. Sprinkle the pumpkin seeds over each bowl before serving.

Recipe and phot courtesy of Barilla