

## Curried Butternut Squash & Apple Soup



**Prep Time:** 25 minutes

**Cook Time:** 50 minutes

**Yield:** 2¾ quarts

**Serves:** 6

### Ingredients

- 3 tbsp. [Gustare Blood Orange Extra Virgin Olive Oil](#)
- 1 sweet Vidalia onion, chopped
- 2 cloves garlic, pressed
- ½ cup fresh apple cider
- 2 tbsp. [Gustare Red Apple Balsamic Vinegar](#)
- Zest of 1 orange
- 1 butternut squash, approximately 3 pounds, peeled and cut into 1-inch cubes, to yield 5 cups
- 2 Honeycrisp apples, approximately 1¼ pounds, peeled, cored, cut into 1-inch cubes
- 1 quart chicken stock
- 1½ tbsp. curry
- 3 tsp. sea salt
- ½ tsp. black pepper, freshly ground
- ¼ cup half & half
- ¼ cup heavy cream

### Directions

1. Heat Blood Orange olive oil over medium high heat. Add onion and garlic to hot oil. Saute and stir until golden, approximately 11 minutes.
2. Add cider, balsamic and zest. Reduce heat to medium. Cook, stirring frequently, another 5-7 minutes, until slightly thickened.

3. Add squash and apples. Stir to coat.
4. Add chicken stock and seasonings, and bring to a boil. Reduce heat to low and simmer approximately 30-35 minutes, until squash and apples are fork tender.
5. Remove from heat. Use immersion blender to puree soup until very smooth.
6. Return to heat, add half & half and cream, and re-warm. Enjoy!

## **Notes**

- Vegetable stock or low-sodium broth may be substituted for chicken stock to satisfy dietary preferences.
- A conventional blender may be used to puree the soup in batches if you don't have an immersion blender.