




Total Time
50 MIN.

Serving Size
8 OZ / 250 ML

Difficulty
EASY

Yields
20

The mild sweetness in this soup comes naturally from the butternut squash and sautéed onions. Finished with a touch of nutmeg for a spicy mellowness, it's a perfect cook-weather soup.

 **Tip**

Serve with a dollop of cream or sour cream on top, sprinkled with grated nutmeg.

INGREDIENTS	WEIGHT	MEASURE
Vegetable Oil	2 tsp	10 mL
Onions, diced	4 1/2 oz	135 g
Garlic, chopped	2 tsp	10 mL
Campbell's® Condensed Chicken Broth	48 oz	11/2 L
Water	48 oz	11/2 L
Butternut Squash, diced	56 oz	1 17/25 kg
Nutmeg, grated	2 tsp	10 mL

INSTRUCTIONS

1. Sauté onions and garlic in oil over medium heat. (Take care not to burn garlic).
2. Add broth, water, and squash. Heat to boiling and simmer for 30 minutes or until squash is soft.
3. Blend using a stick blender. Add boiling water if too thick. Stir in nutmeg.