



Total Time
MIN.

Serving Size
12 OZ (1 1/2 CUPS)

Difficulty
EASY

Yields
9

INGREDIENTS

| | WEIGHT | MEASURE |
|--|--------------|-----------------|
| Butternut Squash, roasted medium diced | 3 cups | 750 mL |
| Salt | 1 tbsp | 15 mL |
| Black Pepper | 1 tsp | 5 mL |
| Olive Oil | 3 tbsp | 45 mL |
| Stuffing Mix Vegetarian, prepared | 6 cups | 1 L |
| Signature Harvest Butternut Squash | 1 4 lb Pouch | 1 1.82 kg Pouch |
| Frozen Vegetable Mixed | 6 cups | 1 L |

INSTRUCTIONS

Preheat oven: 350 degrees

- 1) Season diced butternut squash with salt & pepper, reserve.
- 2) Heat oil in sauce pot over medium heat, cook diced butternut for 5-6 minutes, until tender.
- 3) Cook stuffing mix per directions, reserve.
- 4) Combine stuffing and butternut squash in mixing bowl, keep warm
- 5) Add mixed vegetables to Harvest Butternut Squash soup and heat and hold.
- 6) Ladle 12 oz of Harvest Butternut Squash soup in an oven-proof soup vessel.
- 7) Place Stuffing round on top of soup and bake in 350 degree oven for 8-10 minutes.

Pre-made Stuffing Rounds (option): Follows Step 4

- 1) Place stuffing mix on parchment paper lined sheet tray, ensure it's spread evenly and flat on tray.
- 2) Place another sheet tray on top and let stuffing mixture cool completely.
- 3) Once cooled, cut out stuffing rounds that are slightly larger in diameter of soup vessel. (Return to step 5 once complete).