

Butternut Squash Stuffing Baked Soup

TOTAL TIME
60 min

SERVING / SIZE
12 oz (1½ cups)

SERVINGS
9



Cozy and comforting, the rich creaminess of Signature Butternut Squash Soup with a hearty mix of peas, carrots, and corn. Finished with a topping of tender butternut squash and golden stuffing mix, for a hearty meal.

MADE WITH



Signature Harvest Butternut Squash
CASE CODE 20538

Ingredients

- 750 mL Butternut squash, roasted medium diced
- 15 mL Salt
- 5 mL Black Pepper
- 45 mL Olive Oil
- 1.5 L Stuffing Mix (Vegetarian), prepared
- 1 pouch (1.81 kg) **Signature Harvest Butternut Squash**, heat and hold
- 1 L Frozen Vegetable Mixed

Directions

- 1** Preheat oven: 180°C (350°F)
- 2** Season diced butternut squash with salt & pepper, reserve.
- 3** Heat oil in sauce pot over medium heat, cook diced butternut for 5–6 minutes, until tender.
- 4** Cook stuffing mix per directions, reserve.
- 5** Combine stuffing and butternut squash in mixing bowl, keep warm.
- 6** Add mixed vegetables to Harvest Butternut Squash Soup and heat and hold.
- 7** Ladle 355 mL (12 oz) of Harvest Butternut Squash Soup in an oven-proof soup vessel.
- 8** Place Stuffing round on top of soup and bake in 180°C (350°F) oven for 8-10 minutes.