

# Butternut Squash Soup with Apples



## Recipe:

- 1 medium butternut squash, roasted
- 2 McIntosh apples, peeled and chopped
- 1 onion, sautéed
- 3 cups vegetable broth
- 1 cup pumpkin purée (for extra creaminess and depth)
- 1 cup coconut milk (for that silky Panera-style texture)
- Pinch of nutmeg & cinnamon
- Salt and pepper to taste



## Instructions:

1. Roast the butternut squash until tender.
2. In a large pot, sauté onion until golden.
3. Add apples, roasted squash, pumpkin purée, and vegetable broth. Simmer until everything is soft and fragrant.
4. Stir in coconut milk, nutmeg, cinnamon, salt, and pepper.
5. Blend until smooth and velvety.
6. Garnish with roasted pumpkin seeds or a drizzle of coconut milk.