

# Butternut Squash & Pear Soup



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

From Meijer Healthy Living

Serves 8

1t canola oil

3/4t ground ginger

1/2c half and half

1qt chicken broth

2 pears, peeled, seeded, diced

1 sweet onion, chopped

2 ~ 20oz packages butternut squash, frozen

Heat oil in 8~quart stockpot over medium heat. Add onion and cook 3 minutes or until soft. Add butternut squash and pears and cook 3 minutes or until both are softened.

Add chicken broth and ground ginger. Bring to a boil, reduce heat and simmer 20 minutes or until squash is soft. Remove from heat and cool slightly.

Working with half the mixture at a time, process in a blender until smooth. Return to pot, stir in half and half. Heat through.

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**Debbie Spangler ~ Certified Personal Chef**

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