

Easy Creamy Butternut Squash Soup

A slow-cooker recipe

Ingredients:

- 8 cups peeled and cubed butternut squash, seeds removed
- 1 large onion, chopped
- 1 carrot, peeled and chopped
- 3 garlic cloves, minced
- 4 sprigs thyme
- 1 sprig sage
- 3 cups chicken broth
- Salt and pepper to taste
- 1 cup heavy cream for serving



Directions

1. Combine squash, onion, carrot, garlic, thyme, and sage in the bowl of a slow cooker. Stir in chicken broth, salt, and pepper.
2. Cover and cook on low for 8 hours or on high for 4 hours.
3. Remove the thyme and sage sprigs. Blend soup with an immersion blender until smooth. A blender can also be used.
4. Stir in cream just before serving.

Makes 6–8 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.