

# Butternut Squash Soup

## with Sweet Potatoes, Honeynut Squash, and Apples

A delightful blend of butternut squash, sweet potatoes, honeynut squash, and apples, this soup is rich and creamy. Enhanced with a blend of Sweet Potato Pie, Honeybush Pumpkin, and Pumpkin Spice teas, it offers a comforting and flavorful experience perfect for any autumn day.

**PREP TIME:** 20 minutes

1 med butternut squash, peeled and cubed  
2 med sweet potatoes, peeled and cubed  
1 lg honeynut squash, peeled and cubed  
2 med apples, peeled, cored, and cubed  
1 med onion, chopped  
4 C vegetable broth  
1 C coconut milk  
1/2 C heavy cream  
2 T olive oil

**COOK TIME:** 45 minutes

1 T fresh sage, chopped  
1 t salt  
1/2 t black pepper  
1/4 C Sweet Potato Pie tea (brewed and cooled)  
1/4 C Honeybush Pumpkin tea (brewed and cooled)  
1/4 C Pumpkin Spice tea (brewed and cooled)

**ROAST THE VEGETABLES:** Preheat oven to 400°F (200°C). Toss butternut squash, sweet potatoes, honeynut squash, and apples with olive oil, salt, and pepper. Roast for 25-30 minutes until tender.

**SAUTÉ THE ONION:** In a large pot, sauté the onion until translucent.

**BLEND THE SOUP:** Add the roasted vegetables and apples to the pot, pour in vegetable broth, and blend until smooth.

**SIMMER THE SOUP:** Return the blended mixture to the pot, add coconut milk, heavy cream, fresh sage, and the brewed teas. Simmer for 10-15 minutes.