

Hubbard Squash & Sausage Soup

Prep Time: 20 minutes

Cook Time: 30 minutes

Total Time: 50 minutes

Ingredients

- 1 Pound of Ground sweet or spicy Sausage
- 1 Medium Onion, chopped
- 1 Cup thin sliced Carrot rounds
- 1/2 Cup rough chop Celery
- 1 Tablespoon Olive Oil
- 3 Cups Roasted & Pureed Hubbard Squash
- 14 ounces Coconut Milk
- 4 Cups Chicken Broth
- Salt & Pepper to Taste
- Optional for thickening - 2 Tablespoons Cornstarch mixed with 3 Tablespoons of water
- Optional if too thick - 1/4 Cup Cold Water

Instructions

1. Heat the olive oil in a dutch oven.
2. Brown the sausage with the carrots, celery, and onions. If needed, drain any fat.
3. Add the roasted squash puree and chicken broth.
4. Season with salt and pepper to taste.
5. Bring to a boil. Reduce heat and cover.
6. Simmer until the carrots and celery are tender.
7. Whisk together the cornstarch and water. Set aside.
8. Stir the coconut milk into soup. Stir in the cornstarch slurry if thickening is needed.
9. Heat gently and stir until the soup is warm and thickened.
10. Serve Hot with your favorite crusty bread.