

# Chicken-Butternut Squash Soup

## Ingredients:

3 lbs butternut squash  
1.5 lbs chicken thighs  
1 large yellow onion, peeled and quartered  
2 cloves garlic, minced  
6 cups chicken or vegetable broth  
2 Tbsp olive oil  
2 Tbsp lemon juice  
1/4 tsp ground cumin  
1/4 tsp ground coriander  
Salt to taste  
Pepper to taste

## Preparation:

Adjust oven rack to middle position. Preheat the oven to 425°F.

Peel and seed the squash. Cut into approx. 1" cubes. In a bowl, toss the squash with the olive oil and 1/4 tsp pepper and 1/2 tsp salt. Place the squash and onion on a baking sheet in a single layer. Season the chicken thighs with salt and pepper and place in a single layer in a shallow pan (keeps the fat from dripping in the oven).

Place the chicken in the oven approximately 15 minutes before the squash and onion. Bake the chicken 45 to 50 minutes. Bake the squash and onion 30 to 45 minutes. The tips of the onion and some of the squash will be browned or lightly charred.

Remove the chicken and allow it to cool until it can be handled.

Remove the squash and onion and place in a 5 quart pot with the broth. Add the cumin and coriander and bring to a simmer. Use a stick blender to turn the squash and onion into a rough puree. [An alternative is to chop the onion before roasting. Then once the squash and onion are in the broth, use a potato masher or spoon to lightly mash the squash creating a chunky soup.]

Add the lemon juice.

Pull the chicken meat from the bone and tear or cut into bite-sized pieces. Add to the soup.

Season the mixture to taste with salt and pepper.