

# Butternut Squash Soup with Creme Fraiche and Fried Onions

## Ingredients

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- 3 10oz bags of frozen butternut squash
- 3 tbsp butter
- 4 cups vegetable or chicken stock
- 1 sweet onion, chopped roughly
- 1 tbsp brushed sage
- 1-2 tsp pumpkin pie spice
- ½ tsp black pepper
- 4-5 cloves of garlic, chopped roughly
- 1 tsp salt
- ½-1 cup heavy whipping cream
- Creme fraiche
- 1 container fried onions

## Process

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Melt butter in Dutch oven over low-medium heat. Once melted and slightly bubbling, add sage, pumpkin pie spice, pepper, and toast ingredients in butter for a couple minutes.

Add onions and garlic, stirring to combine. Sauté approximately 5 minutes. Add salt, stir, add frozen butternut squash and stock. Let simmer uncovered over low-med/low for 20-25 minutes. Soup will reduce and thicken as it cooks and that is fine.

In the meantime, preheat the oven to 350 degrees. Pour fried onions onto a sheet pan and scatter evenly. Bake for 5-8 minutes on middle rack until desired crispness.

Remove soup from heat and puree contents with an immersion blender. Add heavy whipping cream. Return to heat and let simmer 5-10 minutes more. Add more salt and pepper as needed to taste.

Serve with a swirl of crème fraiche and top with crispy onions. Enjoy!