



ROASTED NEW YORK APPLE AND SQUASH SOUP

Roasted apples provide the sweetness to this delicious winter soup.

Ingredients

For 1 people

- 2 Empire apples cored and quartered
- 1 large winter Squash (2 ½ pounds) cut into 2 inch pieces
- 2 medium onions, peeled and quartered
- 3 cloves garlic
- 2 tablespoon(s) extra virgin olive oil
- Salt and Dinosaur Cajun Rub to taste
- 4-5 cups vegetable broth

Directions

1. Preheat oven to 400
2. In large roasting pan, toss squash, onions, garlic and apples with the oil to coat. Season well with salt and Cajun rub. Roast, stirring every 10 minutes until vegetables are fork tender and lightly browned, about 30 minutes.
3. Put half the vegetables with 2 cups stock in a food processor and puree to smooth. Take the other half and combine with 2 more cups of broth. Return puree mixture to the pot. If the soup is too thick, add more broth.
4. Serve with a dollop of Pesto on top.

[Back to Soups and Sandwiches](#)

Like to cook? Like to take pictures? We want you!

If you like to cook, and to take pictures of the food you cook, we want you -- we need you! When you prepare one of our recipes, take a photo and send it to us. We may feature it on the recipe's webpage, along with credit to you. Color pics should be 500K-5MB file size. Note selected photos become the property of New York Apple Association.

First Name *

Last Name *

Email Address *

City *

State *

Favorite Apple Variety *

Which recipe using New York apples did you prepare? *

Attach a Photo * no file selected