

CopyCat Panera Bread Autumn Squash Soup

Ingredients

1 Butternut Squash
1 small Onion
2 tbsp Olive Oil
15 oz Pumpkin Puree
2 cup Vegetable Broth
1½ cup Apple Cider
1½ cup Milk (2%)
2 tbsp Honey
½ tsp Curry Powder
½ tsp Cinnamon
2 tsp Salt
½ tsp Black Pepper
Pumpkin Seeds

Directions

Preheat oven to 450 – cut the squash into small pieces – remove skin and seeds – dice the onion.

On a pan place the squash and onion – drizzle olive oil and season with salt and pepper.

Cook for 20 minutes.

Place into a blender or food processor – process.

In a large pan – mix the puree, pumpkin, vegetable broth, apple cider, and milk together.

Bring to a boil – add honey and the rest of the spices.

Cook for 10 minutes on lower heat.

Garnish with pumpkin seeds and enjoy.