

Roasted Butternut Squash, Leek & Apple Soup

INGREDIENTS

- 1 large butternut squash (3lbs), peeled and chopped to ½” dice
- 3 leeks, sliced into ½” rounds
- 1 large (or 2 small) Granny Smith (or other tart green apple), peeled and chopped to ½” dice
- 1 large yellow onion, diced
- 4 cloves garlic, peeled and left whole
- 3 tablespoons olive oil
- Kosher salt
- Ground black pepper
- 6 cups vegetable or chicken broth (or water)
- 1 teaspoon ground cumin
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cardamom
- 1 tablespoon apple cider vinegar, plus more to taste

INSTRUCTIONS

1. Preheat oven to 400°F.
2. Prepare the vegetables: combine **1 diced butternut squash, 3 sliced leeks, chop 1 diced Granny Smith apple, 1 diced yellow onion** and **4 whole cloves of garlic** (peeled) in a large bowl. Add **3 tablespoons olive oil, 1 teaspoon kosher salt**, and a **pinch of freshly ground pepper** to the bowl and use your hands to toss everything until the veggies are coated in oil.
3. Pour the prepared vegetables out evenly onto two rimmed baking sheets (it will be too crowded all on one tray). Set the trays in the oven and roast for 35-40 minutes, stirring at least once halfway through cooking, until the veggies are very tender and beginning to brown (make sure the little leek bits don't burn).
4. While the veggies are roasting, pour **6 cups of vegetable or chicken broth** into a small saucepan along with **1 teaspoon kosher salt, 1 teaspoon cumin, ½ teaspoon cinnamon, ¼ teaspoon cardamom**, and **1 tablespoon apple cider vinegar**. Bring the broth + spices to a very low simmer.
5. When the vegetables are finished roasting, blend the soup in batches by transferring a few cups of roasted vegetables into a standing blender, along with a few cups of the warmed broth, blending on high until completely smooth. As you work in batches, transfer the blended soup into a stockpot.
 - a. Alternatively, you can combine the roasted vegetables and warmed broth in a stockpot and blend everything with an [immersion/stick blender](#). The soup might not get as velvety smooth with the immersion blender, but you'll have fewer dishes to clean.
6. Once the soup has been blended, taste and adjust seasoning as needed – I like salt, so I usually add **another teaspoon of kosher salt**. For a bit more acidity, add another **splash of apple cider vinegar**. Add additional broth/water if you prefer a thinner soup. Or for a thicker soup, simmer everything for a bit to allow some water to evaporate.
7. Ladle the soup into bowls and serve as-is, or garnish with toasted nuts/seeds, plain yogurt, creme fraiche, and/or caramelized onions or leeks.