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# Creamy Roasted Butternut Squash Soup

Prep time: 1 hour 15 minutes

Servings: 10

Creamy butternut squash soup has always been a cold-weather favorite in our home, but for people who are lactose intolerant, it doesn't always qualify as "comfort food". Made with our lactose free sour cream, we feel like we've hit the soup jackpot with this recipe. Tangy-yet-mild, our sour cream lends itself as a creme fraiche, adding a delicate balance to the roasted butternut squash flavors. Stirred in or with a generous dollop on top, we are confident this will be a new favorite recipe in your home as well.

Green Valley Creamery

## Ingredients

- 1 large butternut squash
- 2 carrots
- 1 medium Granny Smith apple
- 3 stalks of celery
- 1 large onion
- 5 cloves of garlic
- 5 sage leaves
- 5 sprigs of thyme
- 1 sprig of rosemary
- salt and pepper to taste
- 2 tablespoon olive oil
- 3 ½ cups chicken or vegetable stock
- ½ cup Green Valley Creamery Sour Cream

## Instructions

1. Pre-heat the oven to 350 F
2. Peel butternut squash and pit, then chop into 1 inch squares
3. Chop granny smith apples and carrots in half
4. Peel garlic and add whole cloves
5. Add herbs, spices, and olive oil to coat the squash, apples, and carrots
6. Roast for 1 hour
7. Once veggies are soft and roasted, add to blender or food processor along with .5 cup of chicken stock
8. Pour mixture into large saucepan along with the remaining chicken stock and stir in the sour cream
9. Simmer on low for 15 minutes