MARCH: Winter Apple Butternut Soup •

Servings: 4 Time: Start to finish: 1 hour

Ingredients:

2 tablespoons butter 2 cups onions, chopped 3 teaspoons curry powder 3 pounds butternut squash, peeled, seeded, cubed (6 cups) 2 each granny smith apples, peeled, cored, cubed 3 cups chicken stock 1 teaspoon salt Black pepper, freshly ground



Directions:

In a large pot, melt the butter. Add onion and sauté until tender. Stir in curry powder. Add squash, apples, chicken stock and salt. Bring to boil, reduce heat and simmer for 25 minutes or until squash and apples are tender

Puree the soup, return to pan.

Pepper liberally.

<u>Recipe Notes:</u> This soup is great with a topping. Try roasted pecans, sour cream or crème fraiche, or fresh thin sliced apples placed on top of the soup once portioned.

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HOME SURVEY: Fill out and return this survey to your homeroom teacher.

1. Did your children help prepare this recipe?

(circle one) YES NO

2. Did your family enjoy preparing this month's featured recipe?

YES NO

3. Is this the first time your family members have tried this vegetable / fruit?

YES NO

4. Did your family members learn new facts or information about this month's fruit or vegetable?

YES NO

5. Did your family like this month's featured item?

YES NO