Cinnamon Roasted Butternut Squash Soup
From –The Skinnytaste Cookbook

40 oz peeled and seeded butternut, cut into 1 ½ inch cubes
¾ tsp ground cinnamon
¼ tsp ground nutmeg
6 Tbsp sweetened coconut flakes
1 Tbsp coconut oil
¼ cup minced onion
2 ¼ cup vegetable broth
1 cup plus 2 Tbsp light canned coconut milk
¾ tsp kosher salt
freshly cracked black pepper

• Preheat oven to 375F
• Put the squash on a large baking sheet. Toss with cinnamon and nutmeg, cover with foil, and roast until tender, 40-50 minutes. Let cool.
• Reduce the oven to 350F.
• Spread the coconut on a baking sheet and toast in the oven, stirring every 2 minutes, until golden, 6-8 minutes. Let cool.
• Heat a large pot over medium heat. Add the coconut oil and onion and cook, stirring, until tender, 5 minutes.
• Add the roasted squash to the pot with onions.
• Add the broth and 1 cup of the coconut milk and simmer about 5 minutes.
• Using an immersion blender puree the soup until smooth.
• Simmer for 2-3 more minutes. Season with salt and pepper.
• To serve ladle the soup into 6 serving bowls and top each with 1 Tbsp toasted coconut and 1 tsp coconut milk.

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