

Butternut squash soup

Ingredients:

- 1 ½ tablespoons butter
- 1 butternut squash, peeled, seeded and cut into 1-inch cubes
- 2 cloves garlic
- 1 medium onion (yellow), chopped
- 2 sprigs fresh thyme
- 8 cups chicken stock
- 1 cube chicken bouillon
- 1 pinch ground cumin
- 1 pinch ground allspice
- Salt and ground black pepper to taste

Directions:

1. Melt the butter in a large pot over medium heat; cook the onion, garlic, and thyme in the hot butter until the onion has softened, about 5 minutes. Add the squash and chicken stock; bring to a simmer and cook until the squash is tender, 10 to 15 minutes. Crumble the bouillon into the soup; season with cumin, allspice, salt, and pepper; remove from heat.
2. Using a mixer, mix until smooth and pour into a serving bowl.