

Roasted Yellow Squash Soup

5 pounds of yellow squash cut into 1/2" pieces

2 Tbsp olive oil

1 tsp salt

1/2 tsp pepper

Combine in large bowl; toss until well mixed. Spread in rimmed baking pan lined with heavy duty aluminum. Bake 1 hour at 400 degrees.

2 Tbsp olive oil

1 yellow onion, chopped

3 bay leaves

1 Tbsp minced garlic

3 quarts chicken broth

4 cups shredded sharp cheddar cheese

1 cup heavy cream

1/2 cup sour cream

1 tsp sugar

1 tsp poultry seasoning

1/2 tsp garlic powder

1/2 tsp pepper

1/4 tsp salt

In large Dutch oven, heat olive oil over medium heat. Add onion, bay leaves, and garlic; cook 10 minutes stirring frequently. Add roasted squash and broth. Reduce heat to low; cover and simmer 30 minutes. Remove bay leaves. Cool 10 minutes. Puree and return to pan.

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Over medium-low heat, add remaining ingredients; whisk to combine. Cook 5 minutes, stirring constantly, until cheese melts.

Serve with seasoned croutons.