



Kabocha Squash & Tomato Soup

Flavors of summer and fall mingle in this savory soup.

Serves 6

- 1 medium Kabocha squash (about 3 pounds)
- 1 tablespoon olive oil
- 1 yellow onion, chopped
- 1 garlic clove, minced
- 3 cups unsalted or reduced-sodium chicken broth
- 3 cups canned diced tomatoes, divided
- 1 teaspoon fresh thyme, chopped
- salt and ground pepper to taste

1. Cut the squash in half, scoop out the seeds, and cut each half into 3 wedges.
2. Arrange wedges in a steamer basket in a large pot of water. Add water to just below the basket, bring to a boil, lower the heat, cover and steam the squash until tender, about 25 minutes.
3. When squash is cool enough to handle, scoop flesh out of the skins and set aside.
4. In a large saucepan, heat the oil. Saute the onion and garlic until the onion is translucent, 5 to 7 minutes.
5. Add the broth, squash and 1 cup of the tomatoes and simmer for 10 minutes. Puree the soup in a blender or food processor in several batches.
6. Return the soup to the pot, add the remaining tomatoes, thyme, and salt and pepper to taste. Heat through.