

Butternut Squash - Chipotle Bisque

Recipe courtesy of *Chef Marcela Valladolid*

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Ingredients:

- 1 medium butternut squash
- 3 tablespoons olive oil
- 1 ½ cups chopped onion
- ½ cup chopped celery
- ½ cup chopped carrot
- 2 garlic cloves, minced
- 6 cups chicken broth
- Salt
- 3 teaspoons minced canned chipotle chiles in adobo sauce
- ½ cup Mexican crema or sour cream
- Freshly ground black pepper

Directions:

Preheat the oven to 400°F

Cut the squash in half lengthwise. Scoop out the seeds, discarding as much stringy pulp as possible. Put the seeds in a sieve and rinse them under cold running water. Set the seeds aside.

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Directions:

Using 1 tablespoon of the olive oil, grease a glass baking dish. Place the butternut squash in the dish, cut side down. Pierce the squash all over with a fork. Roast for 45 minutes, or until very tender. Let it cool.

Heat the remaining 2 tablespoons of olive oil in a large, heavy pot over medium-high heat. Add the onion, celery, and carrot. Sauté for 10 minutes, or until just tender. Add the garlic and sauté for 2 minutes. Scoop the flesh of the butternut squash into the pot and stir. Add the chicken broth and bring to a boil. Reduce the heat to low, cover the pot, and simmer for 30 minutes, or until the vegetables are very tender.

Meanwhile, heat a small pan over medium-low heat. Add the reserved squash seeds and toast, stirring occasionally, for 30 minutes, or until crunchy. Season the seeds heavily with salt. Set them aside to cool.

Let the soup cool slightly, and then puree it in batches in a blender until very smooth. Return the soup to the pot and keep it warm over medium-low heat. Mix in 2 teaspoons of the chipotle.

Stir the crema and the remaining 1 teaspoon chipotle together in a small bowl. Season the chipotle cream with salt and pepper.

Transfer the bisque to individual bowls, and top each serving with a dollop of chipotle and a sprinkling of toasted squash seeds.