

## Bacon Butternut Squash Soup (soups)

### Ingredients

3 medium to large butternut squashes, pre-cut  
2-3 large carrots, chopped  
1 small onion, peeled and quartered  
1 T. minced garlic  
2 T. olive oil  
1 can full fat coconut milk (plus a little more if needed)  
2 c. chicken broth (plus a little more if needed)  
salt and pepper, to taste

### Instructions

1. Preheat oven to 400 degrees.

Place butternut squash, carrots, onions and garlic in a roasting pan.

Drizzle with olive oil and toss to coat.

Cover with foil and roast until the vegetables are soft, about 45 minutes.

2. Transfer the vegetables to a large pot.

Add coconut milk and chicken broth to the pot, then bring to a boil on medium heat for 5 minutes.

3. Remove soup from the heat and use an immersion blender to puree until smooth. Or transfer the soup in batches to a blender and puree until smooth.

Season with salt and pepper to taste.

Serve warm

