

SLOW COOKER WINTER SQUASH SOUP



Photo Credit: Pillsbury Kitchens

INGREDIENTS

- 2 lbs. **Winter Squash**, peeled and cubed (about 6 cups)
- 1 Large **Apple**, peeled, chopped
- 1/2 cup **Chopped Onion**
- 1teaspoon **Salt**
- 1/8teaspoon **Ground Red Pepper** (cayenne)
- 1/2 cup **Heavy Whipping Cream**
- 1 & 1/4cups **Progresso™ chicken broth** (from 32-oz carton)

DIRECTIONS

Step 1: Spray 4- to 5-quart slow cooker with cooking spray. Add all ingredients except whipping cream.

Step 2: Cover; cook on High heat setting 4 to 5 hours.

Step 3: Pour half of the squash mixture into blender. Cool 5 minutes. Cover; blend until smooth. Pour into 8-cup measuring cup or large heatproof bowl. Repeat with remaining squash mixture. Return squash mixture to slow cooker. Stir in whipping cream.

Step 4: Cover; cook on High heat setting about 5 minutes or until heated through.

***TIP:** FOR A FLAVOR TWIST, STIR IN 1/2 TEASPOON GROUND CINNAMON, CHOPPED FRESH THYME OR CURRY POWDER.*



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