

Butternut Squash Soup -- WIGS Channel Challenge -- 5 Minute Meal by Lynn's Recipes



Lynn demonstrates how to make a super quick and easy Butternut Squash Soup. This is part of the WIGS Channel challenge to make a go to meal when you need something satisfying in 5 minutes or less. This can be made with the butternut squash puree, pumpkin puree, or sweet potato puree. You can also use vegetable stock or broth instead of the chicken broth. This way you can use pantry and refrigerator ingredients for a really quick lunch or dinner. Feel free to change up the spices and herbs to your own taste

Ingredients:

- 2 cups butternut squash puree
- 2 cups chicken broth
- 1 teaspoon garlic -- I used the prepared that is found in a jar
- 1 teaspoon onion powder
- ½ teaspoon dried sage
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- Parmesan Cheese, for garnish, if desired

Stir the butternut squash puree, chicken broth, garlic, onion powder, dried sage, salt and pepper together in a sauce pan and heat until boiling. Serve with shredded Parmesan cheese for garnish, if desired.

[WIGS Channel Challenge](#)

[Comment or watch this Recipe on You Tube](#)

Butternut Squash Soup -- WIGS Channel Challenge -- 5 Minute Meal

by Lynn's Recipes

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: November 2013
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)