

## Butternut Squash Green Chili

5 pounds butternut squash  
Light blended olive oil  
Salt and black pepper to taste  
2 medium-size yellow onions, cut into medium dice  
6 ribs celery, cut into medium dice  
2 Tablespoons unsalted butter  
1 Tablespoon ground cumin  
1 Tablespoon Spanish paprika  
1 teaspoon ground cayenne pepper  
2 quarts vegetable stock, plus additional for thinning  
the soup, if desired  
½ cup heavy cream  
¼ cup chopped fire-roasted poblano peppers



Preheat oven to 375. Split the squash lengthwise and place on a baking sheet. Drizzle squash with light olive oil, salt, and black pepper. Roast in oven until soft, approximately 40 minutes. Remove from the oven and allow squash to cool.

In a heavy-bottomed soup pot, sweat onions and celery in 2 tablespoons butter until translucent. Add dried spices and stir constantly until aromatic, about 2 minutes. Next add vegetable stock and heavy cream and bring to a simmer.

While soup is coming to a simmer, scrape out the seeds and peel the skin from the roasted squash; discard. Add the squash flesh to the soup pot. Once squash is in the pot, allow to simmer for about 20 to 25 minutes. Remove from heat and allow to cool slightly. After soup has cooled, blend on high until soup is silky smooth. Season to taste with salt and pepper and add the chopped poblano peppers. Adjust the heat and spiciness of the soup with the amount of peppers you use. Additional vegetable stock can be used to thin soup if it is too thick.

Serves 8-10

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