



## Kabocha Squash Soup

Preheat oven to 350° F

1 small	Kabocha Squash, roasted
2 tbsp	Oil - plus some for roasting the squash
1 large	Onion, diced
2 large	Carrots, diced
6 cups	Water or Vegetable Broth
½ tsp	Smoked Paprika
1 tsp	Ground Cinnamon
3 tbsp	Miso Paste
To taste	Salt and Pepper

- 1 Roast the squash by cutting it into medium-sized pieces, removing any of the seeds and fibrous strings. Drizzle each piece of squash with oil and dust with some salt and pepper. Place the squash onto a baking sheet and into the oven for about 30 minutes at 350F or until tender. This bake time will vary depending on the freshness of the squash and the size of pieces cut.
- 2 Once the flesh is baked, use a spoon to separate it from the skin and measure out 2 cups.
- 3 To make the soup, start with 2 tbsp of oil in a large soup pot. Warm it over a medium flame and add the carrots and onion. Cook until carrots are tender and onions are translucent. Pour in the water/broth and reduce heat. Add spices and allow to simmer for about 10 minutes. Turn off heat and add in the kabocha pulp and miso.
- 4 Stir ingredients together and allow mixture to cool for a few minutes. Once soup is warm but not extremely hot, place into a blender and blend until smooth. Return to heat and warm to desired serving temperature. Season to taste with salt and pepper.