



ANA's Kitchen Corner

Butternut Squash Soup with Crispy Bacon

PREP: 35 MIN COOK: 20 MIN

6 servings for 1 cup each

What do I need?

4 slices bacon, cut into 1/2-inch pieces

1 onion, chopped

2 cloves garlic, minced

4 cups 25%-less-sodium chicken broth

3 cups cut-up peeled butternut squash (1/2-inch pieces)

1/4 tsp. ground sage

1/3 cup Philadelphia Herb & Garlic Cream Cheese Product

How do I make it?

Step 1

Cook and stir bacon in large saucepan on medium heat until crisp. Remove from pan with slotted spoon; drain on paper towels. Add onions and garlic to drippings in pan; cook and stir 5 min. or until tender.

Step 2

Add broth, squash and sage; stir. Bring to boil; simmer on medium-low heat 20 min. or until squash is tender, stirring occasionally. Blend, in batches, in blender until smooth, returning each puréed batch to saucepan.

Step 3

Add cream cheese product; cook 3 to 5 min. or until completely melted, stirring constantly with whisk, serve topped with bacon.

Ana's Kitchen Tips:

Butternut Squash Soup with Apple & Bacon

Prepare as directed, adding 2 chopped peeled apples to cooked bacon mixture in saucepan along with the broth, squash and sage.

Make Ahead

This hearty soup can be prepared ahead of time. Cool, then refrigerate up to 2 days. Reheat in saucepan on medium heat just before serving, stirring occasionally.