

Spiced Butternut Squash Soup w/ Za'atar Pita chips



Ingredients

- 1 large butternut squash, halved
- Olive oil for drizzling
- 1 large carrot, chopped
- 1 medium white onion, diced
- 1 small jalapeño or serrano pepper
- 1 shallot, minced
- 5-6 cloves of garlic - don't bother peeling
- 2 cups chicken or vegetable broth
- 15 oz can full-fat coconut milk
- 1/2 tsp ground coriander
- 1/4 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 tsp ground ginger
- 1/8 tsp cardamom
- Salt and black pepper to taste
- Whole milk yogurt
- 2 cups Stacy's® Simply Naked® Pita Chips
- 1 tbsp olive oil
- 1 tbsp za'atar seasoning
- 1 tbsp flat leaf Italian parsley, chopped



PREP
TIME
15 min



COOK
TIME
1 hr 20
min



TOTAL
TIME
1 hr 35
min



SERVINGS
4

Made with



Stacy's® Simply Naked® Pita Chips

How to make it

1. First, preheat the oven to 425°F and line a baking sheet with foil or parchment paper.
2. Next, cut a butternut squash in half long ways. Scoop out the seeds and place on pan. Drizzle with olive oil to coat and season with salt and pepper. Roast squash for 30 minutes.
3. After 30 minutes, remove squash from the oven and add onion, jalapeño or serrano,

shallot, and garlic to the same pan.

4. Drizzle veggies with a bit more olive oil and then bake for another 30 minutes. Remove pan from oven and set aside.
5. Turn oven down to 350°F.
6. Once the squash is slightly cool, scoop out the flesh and discard the rind. Place squash in a large soup pot, along with all of the other roasted ingredients from the baking sheet. Next, add broth, coconut milk, all of the dried spices and salt & pepper (seasoned to taste). Bring to a boil, reduce heat to low and simmer for 15 minutes.
7. In the meantime, place the Stacy's® Simply Naked® Pita Chips in a bowl. Crush them up a bit, toss in your za'atar spice, olive oil and toss to coat. Place the mixture on a baking sheet and pop into the 350°F oven for 5-8 minutes, or until the pita chips and spices are sizzling and golden. Remove from oven, allow to cool and toss in the chopped parsley, set aside.
8. Back to the soup, use an emulsifier or blender to blend all of the ingredients together until smooth.
9. Ladle soup into bowls, swirl in some whole milk yogurt, top with the crispy za'atar pita crumble and a drizzle of olive oil - serve and enjoy!