

# Butternut Squash Stuffing Baked Soup

TOTAL TIME  
60 min

SERVING / SIZE  
12 oz (1½ cups)

SERVINGS  
9



Cozy and comforting, the rich creaminess of Signature Butternut Squash Soup with a hearty mix of peas, carrots, and corn. Finished with a topping of tender butternut squash and golden stuffing mix, for a hearty meal.

## MADE WITH



**Signature Harvest Butternut Squash**  
CASE CODE 20538

## Ingredients

750 mL	Butternut squash, roasted medium diced
15 mL	Salt
5 mL	Black Pepper
45 mL	Olive Oil
1.5 L	Stuffing Mix (Vegetarian), prepared
1 pouch (1.81 kg)	<b>Signature Harvest Butternut Squash</b> , heat and hold
1 L	Frozen Vegetable Mixed

## Directions

- 1 Preheat oven: 180°C (350°F)
- 2 Season diced butternut squash with salt & pepper, reserve.
- 3 Heat oil in sauce pot over medium heat, cook diced butternut for 5–6 minutes, until tender.
- 4 Cook stuffing mix per directions, reserve.
- 5 Combine stuffing and butternut squash in mixing bowl, keep warm.
- 6 Add mixed vegetables to Harvest Butternut Squash Soup and heat and hold.
- 7 Ladle 355 mL (12 oz) of Harvest Butternut Squash Soup in an oven-proof soup vessel.
- 8 Place Stuffing round on top of soup and bake in 180°C (350°F) oven for 8-10 minutes.