



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

ROASTED BUTTERNUT SQUASH SOUP



As the weather and market offerings change, it's time to embrace **soup season**! As author Kate DiCamillo wisely said, "There ain't no point in making soup unless others eat it." Inspired to share the warmth and labor of a big bowl of soup with our farmers' market community, we pooled recipes and bonded over our bowls. PCFMA presents: **Soup-A-Palooza 2025**—a collection of staff soup recipes and the stories behind them.

This soup comes from Maureen, our Director of Finance and Administration. Here is what she shared along with the recipe: "Every Halloween for over 25 years, the family gathers at my sister's house before the trick or treating starts, and we have always made some sort of soup or chili. This recipe has consistently been one of the favorites!"



01 HR 00 MINS



Serves 4-6



Featuring

[Fifth Crow Farm](#)

INGREDIENTS

- 2 pounds cubed butternut squash
- 4 medium onion, halved and sliced into wedges
- 4 cloves garlic, peeled
- 1 teaspoon sea salt
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons avocado oil, or another heat-safe oil
- 2 cups chicken broth or more, as needed

- 1 can (about 13-1/2 ounce size) coconut milk, or 1 cup heavy cream
- Diced apple and crumbled, cooked bacon (optional)

METHOD

Preheat oven to 425°F. Put squash cubes, onion, and garlic cloves on a large rimmed baking sheet. Sprinkle with salt, pepper, and drizzle oil over top. Use your hands to toss everything around so it's evenly coated. Roast for 35 to 40 minutes on a lower oven rack, tossing things around with a spatula a couple of times during cooking.

Transfer roasted items to a medium to large-sized soup pot. Add chicken broth and heat to a simmer. Let it simmer for about 5 minutes and then purée it with an immersion blender (or in batches with a countertop blender) until smooth. Stir in the coconut milk or cream. Add a little more salt, if needed, before serving. Top with diced apple and crumbled, cooked bacon, if desired.