



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

CHIPOTLE 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

We received this recipe from Andrew, one of our incredible Operations Coordinators. Here's what he told us about the recipe: A soup I started making for my family during Thanksgiving after years of asking to make something for the holiday. And since then, it has been a staple of our Thanksgiving celebrations with family."



01 HR 00 MINS



Serves 4-6



Featuring

[Bright Farm](#)

INGREDIENTS

- 2 tablespoons unsalted butter
- 2 medium red onions, chopped
- 1 three pound butternut squash, peeled, seeded, and cut into one-inch cubes
- 1 can chipotle in adobo, 1 or 2 peppers minced
- 7 cups vegetable stock
- 3 tablespoons honey

- salt to taste
- 1 cup crème fraîche
- 1/4 cup chives, finely chopped, plus extra for garnish

METHOD

First, prepare the vegetables. Peel the butternut squash, remove the seeds, and cut the flesh into one-inch cubes. Chop the red onion. Mince 1 or 2 chipotle peppers in adobo, depending on your heat preference. Finely chop the 1/4 cup of chives and set aside; chop a small amount of additional chives for garnish.

In a large pot or Dutch oven, melt the butter over medium-low heat. Add the chopped onion and cook until softened, about 5 to 7 minutes.

Stir in the cubed butternut squash and the minced chipotle peppers. Cook for 5 minutes, stirring. Add the vegetable stock and honey, then bring the mixture to a boil.

Reduce the heat, cover, and simmer until the squash is very tender, about 30 minutes.

Carefully purée the soup until smooth, either by using an immersion blender directly in the pot or by transferring the soup in batches to a standing blender. Return the puréed soup to the pot and season with salt to taste.

In a small, microwave-safe bowl, stir the crème fraîche with the 1/4 cup of chopped chives. Microwave until melted and warm, about 30 seconds.

Ladle the soup into bowls. Serve immediately with a swirl of the chive crème fraîche and a sprinkling of the reserved chives for garnish.