

Recipe from Michelle Brown. She made this for our EAA Christmas Party 2014.

Butternut Squash Soup with Chicken and Wild Rice

Serves approximately 12, (1 1/2 to 2 cup serving size) best guess

Ingredients:

2 boneless chicken breast	1 1/2 teaspoons salt
1 medium butternut squash	1 teaspoon pepper
1 cup uncooked brown or red rice	1 1/2 teaspoon cinnamon
1/4 cup uncooked wild rice	1/4 teaspoon nutmeg
8 cups chicken broth	3 to 4 sprigs of fresh rosemary

Additional salt, pepper along with garlic and onion powder to season chicken breast.

Directions:

Preheat oven 350 degrees.

Cook red or brown rice and wild rice separately according to package directions. Once tender, drain and rinse with cold water. Combine and set aside.

While rice cooks, place chicken breast on a greased cookie sheet and brush with melted butter. Season with salt, pepper, garlic and onion powder. Bake for 10 minutes at 350 degrees. Dice chicken into small cubes when cool. Set aside.

Peel, slice in half and remove seeds, then cube remainder of the squash into 1/2" cubes or smaller. Toss cubes in bowl with salt, pepper, cinnamon and nutmeg. Set aside.

Bring chicken stock to boil. Reduce heat to simmer. Add sprigs of rosemary, squash and diced chicken to the stock. Simmer 30 minutes or until squash is tender. Add rice about 5 minutes before serving.

Enjoy!