

## Butternut Squash Soup with Chicken Sausage Crumble

### Ingredients:

- 2 tsp olive oil
- ½ pound chicken Andouille sausage, casing removed and crumbled
- 2 Tbsp butter
  - 5 cups butternut squash, cubed, peeled
  - 2 cups russet potato, cubed, peeled
  - 1 tsp kosher salt
  - ½ tsp fresh ground pepper
  - 2 cups leek, sliced
  - 4 cups fat-free, less-sodium chicken broth
  - 1/2 cup half-and-half
  - 3 Tbsp chives, chopped

### Directions:

Add oil to Dutch oven, then add Andouille sausage when shimmering. Cook using a wooden spoon and stir constantly, until thoroughly cooked, about 5 minutes. Transfer to paper towel lined plate with a slotted spoon. Set aside until ready to use.

Melt butter in a large Dutch oven over medium-high heat. Add squash, potato, salt and pepper to pan; saute 3 minutes. Add leek; saute 1 minute.

Stir in broth; bring to a boil. Reduce heat and simmer 20 minutes or until potato is tender, stirring occasionally. Use an immersion blender or place half of potato mixture in a blender. Remove center piece of blender lid (to allow steam to escape); secure blender lid (to avoid splatters). Blend until smooth.

Pour into a large bowl. Repeat procedure with remaining potato mixture. Stir in half-and-half. Cover and keep warm. Serve sausage and chives as garnish .

