

# Butternut & Peanut Soup with Chorizo

*Yields 1 ½ quarts*

This is a rich and hearty soup that can easily be a full meal. If you are not a fan of chorizo, it can be swapped for Italian sausage or even an unsweetened breakfast sausage. Butternut squash is wonderful too, but also works with acorn squash, pumpkins or even sweet potatoes and yams.

## **Ingredients:**

4 cups hot/boiling water  
3 cups butternut squash, shredded (without skin)  
1 lb. Mexican chorizo  
1 cup peanuts, roasted and salted  
2 cloves garlic, minced  
½ cup cilantro or parsley, chopped  
6 tablespoons olive oil  
2 tablespoons sweet onion, minced  
2 tablespoons butter, unsalted  
2 tablespoons fish sauce [or use extra salt as needed]  
Hot sauce to taste [if desired]

1. Chop, shred and otherwise prep all ingredients. Cut off the skin from the butternut squash and shred using a box grater or food processor.
2. In thick-bottomed pot over high heat, fry all the 3 tablespoons of oil and all the chorizo until browned but not crispy. Stir constantly.
3. Remove 2/3 of the chorizo and reserve to top finished soup. Leave remaining chorizo and fat/oil in the pot.
4. Add remaining olive oil. Over high heat while stirring constantly and scraping bottom of pot, fry the peanuts, onion, garlic, fish sauce, and any hot sauce (if desired) for 2-3 minutes.
5. Add the hot/boiling water and the shredded butternut squash and continue cooking over medium-high heat. While stirring constantly and scraping bottom of pot, bring to a boil and cook for 5 minutes until squash is cooked.
6. Remove from heat, add the butter and 2/3 of the parsley and puree with a hand or stand blender.
7. Taste for salt and add more if needed.
8. Serve topped with remaining chorizo, parsley or cilantro, and any hot sauce (if desired). A dollop of sour cream and croutons or chips are nice touches too.

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