

Roasted Acorn Squash & Golden Bell Pepper Soup with Rustic Rye Panzanella



Ingredients

3 large golden bell peppers (2 for soup, 1 for salad)
2 acorn squash
2 cups chicken stock
2 cloves fresh garlic
4 cups rye bread or 2 cups of rye & 2 cups of sourdough, made into croutons
1 English cucumber
1 ½ cups chopped tomatoes
½ cup chopped fresh parsley
1 lemon
Dressing (recipe follows)

Preparation

Begin soup prep by cutting acorn squash in half and scrape seeds out. Put on a baking sheet with a little olive oil or butter drizzled on it and place 2 of golden bell peppers on the sheet pan, too. Roast at 350 in a preheated oven. Peppers will take 20-30 minutes to caramelize, turning every 10 minutes. Squash will take about 45 to get fork tender. Remove seeds and

stems of peppers, scrape the flesh of the squash out of its peel and add peppers, squash, 2 cloves of peeled fresh garlic to a food processor or blender & purée until smooth. Adding chicken stock if too thick for blending. Pour into a saucepan adding remaining chicken stock, and salt & pepper to taste, and simmer while making Panzanella.

After you've taken out your peppers & squash from the oven, put your cubed bread on a sheet pan, spray with olive oil and toast about 15 minutes. Chop cucumber, 1 golden bell pepper, 1 ½ cups of fresh tomatoes, place in a large mixing bowl.

Make your dressing: Whisk ¼ cup red wine vinegar, 1 tablespoon Dijon mustard, zest and juice of a lemon, ½ cup olive oil. Add salt & pepper to taste.

When croutons are ready toss them with the vegetables, pour on dressing and toss with chopped parsley. Soup & salad are now ready.