



## **ROASTED SPAGHETTI SQUASH SOUP**

3 small or 2 large spaghetti squash  
6-8 ounces bacon - chopped  
1 large onion - finely chopped  
Chicken Broth - approx. 6 cups  
Salt & pepper to taste

### **Step 1**

Cut squash in half (cutting it across is easier than lengthwise and works just as well)  
Brush baking sheet with cooking oil. Brush squash with cooking oil. Place squash on baking sheet, cut side down and roast in a 375 degree oven until skin can be skewered easily and is slightly browned (at least 60 min.) Let cool, remove seeds, scrape and reserve pulp.

### **Step 2**

In a soup pot heat 2 tablespoons of oil; add onion and sauté for about 5 min. Add bacon and continue to sauté another 10 min. Drain and remove fat.

### **Step 3**

Add squash pulp to pot. Add chicken broth and simmer for 30 - 45 min. Allow to cool.

### **Step 4**

Puree soup in batches in blender or food processor and return to soup pot. If too thick, add more chicken broth. Add salt and pepper to taste. Reheat to serve, and prepare to smile!