

## Creamy Slow Cooker Butternut Squash Soup

1 large butternut squash, peeled, seeded, cubed (about 2¼ lbs.)  
4 cups veggie stock (1 quart)  
½ yellow onion, diced  
3 cloves garlic, minced or pressed  
2 tsp. Kosher salt  
¾ tsp. freshly ground black pepper  
Pinch of cinnamon  
Pinch of nutmeg  
4 fresh sage leaves, chopped (or ¼ tsp. dried sage)  
8 springs fresh thyme (or ¼ tsp. dried thyme)  
½ cup heavy cream  
Bacon, chopped, for garnish  
Pepita seeds, for garnish

Combine all ingredients except for the heavy cream in your slow cooker, stir to combine, cover, and cook on high for 4 hours or low for 8.

Once butternut squash is cooked through and softened, stir in the heavy cream. Using an immersion blender, blend the soup until your desired consistency. Or, carefully transfer the soup to a blender, cover the top with a towel to allow heat to escape, and blend until your desired consistency.

Garnish with chopped bacon and pepita seeds.

This soup also freezes very well, so make some extra for leftovers!



<https://pineapplehouserules.com/>