

Roasted butternut squash soup

1 butternut squash peeled and cut into small pieces

2 onions cut into chunks

2 tablespoons oil

Coat vegetables with oil and place on a baking sheet. Roast in the oven at about 425 degrees until tender and caramelized on the edges.

Remove from oven and add 1 quart of vegetable or chicken broth, and 2-3 teaspoons Cajun seasoning mix. Puree and bring to a simmer. You may want to add some whole milk to soften the spiciness. Serve with a good bread.