



SEAN MINOR.

## Butternut Squash Soup With Laura Chenel Goat Cheese

Butternut squash dishes to me are like putting on a nice pair of warm slippers and finding creative ways to please all the preferred tastes and textures of food in our home. This squash and spinach soup topped with creamy goat cheese delicious crunchy warm bread is no exception. Try it as first course or the main meal and you will certainly awaken taste buds at your table. *Inspired by: [@cookingchatwine](#)*



**Prep:** 30-40 mins

**Pair With:** Sean Minor Chardonnay

### Ingredients:

- 2 T olive oil
- 1 yellow onion diced
- 2 carrots chopped
- 3 garlic cloves
- 2 medium butternut squash peeled and chopped
- 2 small russet potatoes, peeled
- 4 cups chicken or vegetable broth
- 1 cup water
- ¼ tsp fresh ground nutmeg
- 2 cups spinach
- 3 oz goat cheese
- ½ tsp rosemary chopped
- Roasted pecans & fresh rosemary chopped for garnish
- Salt and pepper to taste
- Dab of hot sauce

### Directions:

Heat olive oil on low to medium.

Add onions and sauté for 5 minutes, turn heat to low.

Add garlic and cook for 1 minute.

Add carrots, potatoes and squash and combine in heat and cook for 3-5 minutes.

Add broth and water to the mixture.

Simmer for 25 minutes until vegetables are tender. Use immersion blender and puree ingredients together (your choice on texture, we like smooth because of the addition to spinach).

Finish by adding fresh nutmeg, rosemary and salt and pepper.

To prepare the dish, add a handful of cleaned spinach to the base of your bowl, ladle over the spinach 2 ladles of hot soup. Garnish with goat cheese, sprinkle of nutmeg, rosemary and a few dabs of hot sauce for the heat lovers joining you. Serve alongside a beautiful harvest salad or grilled panini and of course with your chilled Sean Minor Sonoma Chardonnay.

We followed this soup with a cheesy, brie and cranberry sourdough panini for our true cheese lovers. You may need 2 bottles for this evening because that time at the table could last a bit longer as you get requests for seconds. Enjoy!

\*As a gift to you from our friends at Laura Chenel use code: **SEANMINORFREE** with any purchase on <https://northbaycreameries.com/> to receive 1 free Chabis – Original cheese (shipping will apply).

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