



*This delicious soup requires few ingredients and is sure to be a favorite at your house! It comes from "Taste of Home" Magazine, where it was a prize winner in February/March, 2007.*

Serves 8-12



# Colorful Chicken 'n' Squash Soup

1 broiler/fryer (4 pounds), cut up  
13 cups water

5 pounds butternut squash\*, peeled and cubed (about 10 cups) (may also use cubed frozen butternut squash)

2 bunches (about 1-1/4 pounds) fresh kale, chopped

6 medium carrots, chopped

2 large onions, chopped

3 teaspoons salt

\*Butternut squash can be peeled rather easily with a vegetable peeler.

Place chicken and water in a soup kettle. Bring to a boil. Reduce heat; cover and simmer for 1 hour or until chicken is tender.

Remove chicken from broth. Strain broth and skim fat. Return broth to the pan; add the squash, kale, carrots and onions. Bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until vegetables are tender.

When chicken is cool enough to handle, remove meat from bones and cut into bite-size pieces. Discard bones and skin. Add chicken and salt to soup; heat through.

Yield: 5-1/2 quarts.