Calabaza Soup with Sour Cream and Pomegranate Seeds

Serving: 6 | Difficulty: easy | Prep time: 1 hour
By Mercedes Golip

Ingredients:
- 3 cups roasted winter squash puree — use canned or fresh roasted puree
- 1 cup roasted apple puree — use apple sauce or roasted apple
- 2 cups of hot water
- Salt to taste
- ¼ cup sour cream
- 4 teaspoons pomegranate seeds

Directions:
• Roast the winter squash and apples in pieces at 350F for 40 minutes. Remove the peel once roasted and rested.
• Combine and blend all the ingredientes.
• Strain if necessary, take to a medium pot and simmer until the sop is hot, but don’t let it boil.
• Serve topped with dots of sour cream, herbs for flavor and a pop of green and pomegranate seeds for a sour-sweet accent.