

## Acorn Squash Bisque

1-2 acorn squashes (3 pounds total)  
1 tablespoon butter  
1 medium onion, finely chopped  
Coarse salt and ground pepper  
1/2 teaspoon fresh thyme leaves, plus more for garnish  
1 can (14 1/2 ounces) chicken broth  
1/2 cup half and half

Preheat oven to 450°. Halve squash lengthwise; scoop out and discard seeds. Place squash, cut side down, on a rimmed baking sheet; cover tightly with aluminum foil. Roast until almost tender when pierced with a knife, 15 to 25 minutes. When cool enough to handle, scrape out flesh, discard skin.

In a large saucepan, heat butter over medium. Add onion; season with salt and pepper. Cook, stirring occasionally, until tender, 3 to 5 minutes. Add squash, thyme, broth, and 2 cups water. Bring to a boil over high heat; reduce to medium, and cook until squash is very tender, 10 to 12 minutes.

Working in batches, puree mixture in a blender until very smooth, about 1 minute. Return to pan; add half and half, and season generously with salt and pepper. Thin bisque, if needed, by adding more water. Serve garnished with thyme.

Adapted from [Marthastewart.com](http://Marthastewart.com)