

CARROT & BUTTERNUT SQUASH SOUP

SIDE ITEM: Grilled Turkey & Cheddar Sandwiches

1. Thaw your meal enough to pop out of the freezer container.
2. Add frozen meal & 2 cups water to IP.
3. Set IP for high, 30 minutes. Once cook cycle is up, quick release the pressure.
4. While the IP is cooking, prep sandwiches with turkey/cheese/honey mustard inside and grill with butter in a pan for 2-3 minutes per side. Chop basil and bake bacon in a 375 degree oven for 20-25 minutes.
5. Once IP cycle is done and pressure is released, use an immersion blender to puree the soup. Stir well and garnish bowls of soup with a good pinch of basil and bacon.

NEEDED FOR SERVE DAY:

- 1 2oz pack bacon
- 1/2 cup fresh basil
- 1 pack sliced turkey
- 1 pack sliced cheddar cheese
- 1 loaf sandwich bread
- 1 bottle honey mustard
- 2 tbsp butter

PREP TIME: 50-60 mins **SERVES:** 4-6