

Creamy Curried Butternut Squash Soup

3 - 4 servings

INGREDIENTS

2 tablespoons butter
1 tablespoon Sandy Oaks Extra Virgin Olive Oil
1/2 cup sweet onion, diced
3 cups roasted butternut squash **recipe follows*
2 cups vegetable broth
1 teaspoon Tandoori Spice Blend
1 Tablespoon Madras Curry
1/2 teaspoon salt
1/2 cup unsweetened coconut milk
Sriracha, optional
Croutons, Optional

COOKING INSTRUCTIONS

Heat butter and oil in a 4 quart stockpot. Add the onion and cook for 3-4 min, stirring occasionally. Add the squash, broth, spices and season with salt. Cook for 5 minutes. Carefully pour the soup into a blender or food processor and blend until smooth. (This can also be done with an immersion blender.) Pour the blended soup back into the stockpot. Add the coconut milk and reheat if necessary. Serve with optional Sriracha sauce.

Roasted Butternut Squash:

INGREDIENTS

1 2 -3 lb butternut squash
4 tablespoons olive oil or butter
2 teaspoons salt
1 teaspoon freshly ground black pepper

COOKING INSTRUCTIONS

Pre heat the oven to 375 degrees F.

Peel the squash. Carefully cut it in half lengthwise and scoop out the seeds with a spoon. Cut the squash into 1" cubes and scatter them out onto a large USA Half Sheet Baking Pan. Pour the olive oil over the squash and toss to coat. Season with the salt and pepper and toss once more. Bake for 45 minutes or until the squash just begins to caramelize and turn brown on the edges.