

Curried Butternut Squash Soup with Coconut Milk

Ingredients

1 tablespoon coconut oil or olive oil
2 cloves garlic, minced
1 small yellow onion, diced
1 teaspoon ginger, freshly grated
2 tablespoons Thai red curry paste
2 cups chicken or vegetable broth
1 medium-sized butternut squash, peeled, seeded, and cut into 1" cubes (about 4 cups)
1 (15-ounce) can coconut milk, divided
Juice of 1 lime
1/2 teaspoon salt, plus more to taste
1/4 teaspoon freshly ground pepper, plus more to taste
1/3 cup cilantro, chopped, to garnish
1/3 cup unsalted, dry-roasted peanuts, chopped, to garnish
Naan, to serve, optional

Directions

Heat the oil in a large soup pot over medium heat. Add in the garlic and onion, and saute until soft and fragrant, about 3 minutes. Add in the ginger and curry paste and stir to combine with the onion and garlic. Cook for 3 more minutes, stirring often. Add in the raw butternut squash cubes and slowly pour in the broth, stirring to combine. Season with salt and pepper. Bring to a boil and then reduce heat to a simmer and cover. Cook for 20 minutes, or until butternut squash is tender. Remove from heat and let cool for a few minutes. Pour the soup into a blender in batches and blend until smooth, or use an immersion blender to blend in the pot. Before serving, remove the soup from the heat and mix in the coconut milk (saving a few tablespoons to garnish) and lime juice (if using). Mix well. Season with additional salt and pepper, if desired. Pour into bowls and drizzle the remaining coconut milk on top. Swirl the coconut milk with a spoon. Sprinkle with chopped cilantro and chopped peanuts. Serve warm with naan bread.

Pair with the 2018 Viognier.