Curried Butternut Squash Soup

Jacob · 30/09/2024



Prep Time

45 mins

Dificult

Medium

Servings

4

Description

This creamy curried butternut squash soup flavored with curry powder cumin and cayenne will surely warm you up on a cold day

Ingredients

— - 2 tablespoons butter - 1 cup finely chopped onion - 4 cloves garlic

— minced - 4 cups chicken broth - 2 pounds cubed butternut squash - 2 teaspoons curry powder - 1 teaspoon salt - ½ teaspoon ground cumin - ¼ teaspoon cayenne pepper - ½ cup half-and-half - 2 tablespoons honey - ¼ cup sour cream

— or to taste (Optional)

Instructions

1. Melt butter in a large pot over medium heat. Add onion and garlic; cook and stir until softened and browned
2. 10 to 15 minutes. Stir in broth
3. butternut squash
4. curry powder
5. salt
6. cumin
7. and cayenne pepper; bring to a boil. Reduce the heat to low and simmer until squash is tender
8. about 15 minutes. Remove from the heat. Stir in half-and-half and honey. Purée soup with an immersion blender until smooth. Ladle soup into serving bowls and top with a sour cream dollop.