Curried SquashMushroom Soup

Jacob · 30/09/2024



Prep Time

1 hr

Dificult

Medium

Servings

6

Description

This flavorful and nutritious curried butternut squashmushroom soup recipe is creamy rich and just like my gramma used to make

Ingredients

— - 1 medium butternut squash

— halved and pricked all over using a fork - 2 tablespoons margarine - ½ pound sliced fresh mushrooms - ½ cup chopped onion - 2 tablespoons all-purpose flour - 1 tablespoon curry powder - 5 cups chicken stock - ½ cup dry white wine - 1 tablespoon honey - 1 pinch ground nutmeg - 1 cup 10% cream

Instructions

1. Place squash halves on a microwave-safe plate; cook in the microwave for 10 minutes. Remove peel and seeds. Place cooked squash flesh in a food processor and puree. Melt margarine in a large saucepan over medium-high heat; add mushrooms and onion. Cook 1 to 2 minutes. Stir in flour and curry powder
2. cook 5 minutes more. Gradually stir in chicken stock and wine. Cook until smooth and slightly thickened
3. about 5 more minutes. Whisk in cooked squash
4. honey
5. and nutmeg. Reduce heat and simmer 15 minutes. Stir cream into soup and reheat if necessary.