Butternut Curry Soup

Jacob · 30/09/2024



Prep Time

30 mins

Dificult

Medium

Servings

4

Description

Combine the complex flavors of curry with seasonal butternut squash to create a soup that is perfect on your holiday table or for any cold weather meal

Ingredients

— - 2 tablespoons butter - ¾ cup sliced leeks or chopped shallots - 4 cups cubed butternut squash - 2 teaspoons curry powder - 1 tablespoon packed light brown sugar - 2 cups College Inn® Chicken Broth - 1 teaspoon Sour cream - 1 teaspoon Chopped fresh chives

Instructions

1. Melt butter in large saucepan over medium heat. Cook leeks 3 minutes. Add squash
2. curry powder and sugar; cook 2 minutes. Add broth; cover and bring to a boil. Reduce heat and simmer 15 minutes or until squash is soft. Remove from heat. Puree squash mixture with immersion blender or in food processor or blender until smooth. Serve with sour cream or Greek yogurt and chives
3. if desired. Variation: To make Butternut Ginger Soup
4. prepare recipe as directed
5. except substitute 1 Tbsp. minced fresh ginger for curry powder.