Vegetarian Butternut Squash Coconut Curry Soup

Jacob · 30/09/2024



Prep Time

50 mins

Dificult

Medium

Servings

10

Description

This delicious and easy squash soup gets changed up with coconut and Indian curry flavors

Ingredients

— - 1 large butternut squash - 2 tablespoons olive oil - 1 cup shredded coconut - 1 tablespoon garam masala - 1 tablespoon curry powder - 1 teaspoon salt - ¼ teaspoon ground black pepper - 4 cups vegetable broth

— or as needed

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Cut ends off of butternut squash and peel with a vegetable peeler. Cut in half lengthwise
2. scoop out seeds and strings
3. and cut into 3/4-inch cubes. Put butternut squash into a 9x13-inch roasting pan and drizzle with olive oil; toss to coat. Mix in coconut
4. garam masala
5. curry powder
6. salt
7. and pepper; toss to cover squash evenly with the spices. Roast in the preheated oven until butternut squash pieces pierce easily with a fork
8. 25 to 35 minutes. Transfer roasted squash in batches to a food processor and add enough broth to cover squash. Process on low setting for 15 to 20 seconds. Repeat with remaining roasted squash. Transfer to a pot and heat until warm. Cook's Notes: Reserve the seeds if you want to roast them. I wash them off
9. put them in an 8x8-inch pan
10. sprinkle with salt and pepper
11. and roast for 15 minutes at the same time as the squash. The soup will keep in the fridge for at least 1 week. You can also portion the soup into storage containers and freeze individual servings.