

## *Thai Curry and Coconut Butternut Squash Soup*

*Adapted from Disney Family.com*



- 1 large butternut squash, about 2 pounds
- 1 tbsp oil, I use grapeseed
- ¼ cup onion, minced
- 1 tbsp freshly grated ginger
- 2 cloves garlic, chopped
- 1-2 tsp Thai Red Curry paste, more if you like it hotter
- 6 kaffir lime leaves, middle vein removed and torn into pieces
- 4 cups chicken broth
- 1 13-14 oz can unsweetened coconut milk
- 1 tsp kosher salt
- 2 tbsp freshly squeezed lime juice
- Toasted coconut for garnish (optional)

Preheat oven to 400°F. Cut the squash in half lengthwise and remove the seeds. Brush the cut sides of the squash with oil and place cut side down on a baking sheet. Roast for 45 minutes to 1 hour or until very tender. The squash should have a creamy texture. Once the squash has cooled enough to handle, scoop the flesh out of the peel using a spoon.

In an heavy bottomed pot, heat the oil over medium heat. Add the onion, ginger and garlic and sauté until softened, about 3 minutes. Add the curry paste and cook for a few more minutes. The curry will start to give off a wonderful aroma. Stir in the chicken broth, coconut milk, salt, squash and shredded lime leaves. Simmer for 15 minutes. Remove from heat and stir in the lime juice. Puree soup with a hand mixer or in a blender. Serve garnished with unsweetened coconut toasted at 400°F for 2-3 minutes, or until golden brown.