



Susie's Butternut Squash Soup

Ingredients

- 1 Large Butternut Squash. (2 ½-3 lbs)
- 1 large Granny Smith apple
- 2 yellow onions
- 2 TBSP Red curry paste
- 2 TBSP Hot Curry powder
- 3-4 TBSP Mango Chutney
- Vegetable Broth - 7 cups
- Kosher Salt and Black Pepper
- Olive Oil
- Spinach ½ lb prewashed

Instructions

1. Preheat oven to 425F.
2. Peel & cut butternut squash into large 1 ½" cubes. In a bowl, toss with 1 TBSP olive oil, salt and pepper. Roast on a parchment-covered cookie sheet until tender about 30-40 minutes.
3. Cut onions and apples into 12 chunks each. (In half, in half and in thirds). No need to peel the apple. Roast on a separate parchment-covered pan until tender, about 20-30 minutes.
4. Put the roasted vegetables into a very large soup pot with 3 cups of broth, the curry paste and powder and mango chutney. Use an immersion blender to blend until smooth. Or blend in stages in a standard blender until smooth.
5. Add 3 more cups of broth and continue to cook for 20 minutes to allow flavors to meld. Add spinach and let it wilt in the soup. Add more broth until you like the consistency and heat.
6. Serve with bread, naan or pita. Enjoy!

The story behind the recipe

My friend, Susie has been making this delicious soup for decades, but has never written down the recipe. It comes out a little different every time. You can adjust the amount of spices you include to suit your taste. You could even put different things than spinach. Make it your own.

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