

Thai Curry Squash Soup

Recipe by: Vicky Reed, Culinary Services Director, Ida Culver House Broadview
Approximately 6-8 servings

INGREDIENTS

1 butternut squash
1 (14-oz.) can coconut milk
2 cups vegetable broth
1 stalk lemongrass (smashed with the back of a knife)
1 bunch spinach, cut and washed
3 garlic cloves
2 shallots, cut in half
2 Tbsp. red curry paste or more
2 Tbsp. fresh lime juice
1 Tbsp. fish sauce
1 Tbsp. olive oil
1 Tbsp. lime zest
2 tsp. fresh grated ginger
Sea salt and freshly ground black pepper
Toasted cashews and cilantro for garnish (optional)

PREPARATION

Step 1

Preheat the oven to 400°F. Cut the squash in half lengthwise and scrape out the seeds. Place the squash on the baking sheet and drizzle with olive oil, salt, and pepper. Wrap the whole garlic cloves and shallots in foil and place on the sheet.

Step 2

Roast for 40 to 50 minutes, or until the squash is tender and the shallots are nicely browned. Scoop the flesh from the squash and peel the garlic.

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Step 3

In a soup pot, heat the vegetable broth over medium heat and add the remaining ingredients. Simmer for 30 minutes to pull in all the flavors. Add more broth when necessary for consistency.

Step 4

Remove lemongrass; puree soup with immersion or standing blender until creamy. Add additional broth to thin the soup to your desired consistency. Taste and adjust seasonings.

Step 5

Add spinach and allow 1 minute for the spinach to soften. For serving, garnish with the toasted cashews and cilantro.