

Moran's Thai Butternut Squash Soup

Ingredients:

- 2 onions
- 1 large butternut squash
- 2 - 4 teaspoons Thai green curry paste (vegetarian if preferred)
- 1/2 can coconut milk
- Vegetable stock
- 500 – 750ml water
- Small handful of fresh coriander roughly chopped

Method:

- Roughly chop onions & cook with a little oil in a large pan,
- Peel & roughly chop butternut squash, add squash to pan and fry for about 10 mins
- Add Thai paste to the pan (2 tsp for lesser spice, 4 tsp for spicy) & cook for 2 mins
- Add ½ litre of water & vegetable stock and bring to the boil
- Simmer for approx 30-40 mins until squash is nice & soft
- Add the coconut milk & bring back to boil
- Blend until smooth, then add coriander & season to taste

This is a very popular soup at Moran's with the customers & staff also, it is a lovely winter warmer & enjoyable to have with some warm crusty bread on a cold crisp day after a lovely walk.

Thank you to Donna from Moran's for kindly donating this recipe to Cobalt's Kitchen Table