

# Curried Coconut Butternut Squash Soup

From – *Mark Bittman's Kitchen Express*

2 cups peeled and seeded butternut cut into 1/4" pieces  
2 Tbsp vegetable oil  
1 onion – diced  
1 tsp cumin  
1/2 tsp cinnamon  
1 tsp curry powder  
4 cups chicken or vegetable broth  
1 cup coconut milk  
crusty bread or rice for serving

- Cook the vegetables and spices in the oil until the onions are soft – about 3 minutes.
- Add the broth and coconut milk and bring to a boil.
- Simmer until the squash is tender and easily pierced with a fork – about 6 minutes.
- Serve with crusty bread or a scoop of rice.



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