Curried Coconut Butternut Squash Soup
From – Mark Bittman's Kitchen Express

2 cups peeled and seeded butternut cut into ¼” pieces
2 Tbsp vegetable oil
1 onion – diced
1 tsp cumin
½ 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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