



THAI BUTTERNUT SQUASH SOUP

2 HOURS

MAKES 3-4 SERVINGS

This red curry soup is perfect for fall and winter, and pairs perfectly topped with our Micro Asian Blend.

INSTRUCTIONS

Preheat oven to 400°F.

Split butternut squash lengthwise, scoop out seeds, and rub with 1 tbsp oil, 1 tsp salt and 1/2 tsp pepper. Place cut side down on a baking sheet and roast for 60-90 minutes, until tender enough to insert a knife easily. Remove from oven and allow to cool. Once cool enough to handle, remove skin and set aside.

In a large stockpot, over medium heat, add remaining oil and heat until shimmering. Add onions, and remaining salt and pepper, and cook, stirring 1 minute. Add lemongrass, garlic, ginger, and curry paste and cook, stirring 2-3 minutes until onion has softened and curry is fragrant.

Add squash, coconut milk and enough stock to cover, plus 1". Bring to a boil, reduce heat and simmer 15 minutes. If more liquid is required, add additional stock or water.

Remove from heat, add lime juice, basil and cilantro and blend using a hand blender until smooth. If you don't own a hand blender, cool slightly before blending in blender or food processor, and do so in parts, until smooth. Scoop into bowls and garnish with micro greens.

Enjoy!

INGREDIENTS

- 1 Large Butternut Squash
- 2 Tbsp of Oil, divided
- 2 Tsp of Salt, divided
- 1 Tsp of Pepper, divided
- 2-3 Cups of Chicken or Vegetable Stock
- 1 Can of Full Fat Coconut Milk
- 2 Tbsp of Red Curry Paste
- 1 Tbsp of Lemongrass Paste
- 1 Tsp of Ginger, freshly grated
- 2 Cloves of Garlic, peeled and minced
- 1 Small White Onion, peeled and minced
- Juice of One Lime
- 1 Handful of Fresh Basil, chopped
- 1 Handful of Fresh Cilantro, chopped
- 1 Cup of GoodLeaf Micro Asian Blend, for garnish



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