
Butternut Squash Soup

2 cups vegetable stock
1 large onion, chopped
3 cloves garlic, minced
1 tablespoon fresh ginger, minced
1 teaspoon curry powder
1 medium sized butternut squash (about three cups), peeled, seeded, and cut into 1/2 inch pieces
1 cup full-fat coconut milk
1 tablespoon salt
1 teaspoon black or white pepper
pinch freshly grated nutmeg
green onions

Heat a couple of tablespoons of the stock over medium high heat. Add the onion and saute for about 5 minutes, stirring frequently. Add the garlic and ginger and continue to saute for an additional minute.

Add the curry powder and stir well. Add in the broth and the butternut squash. Bring to a boil, cook uncovered, over medium heat until the squash is tender, about 10 minutes.

Add the coconut milk and seasoning and place everything in a blender or use an emulsion blender to blend until smooth. Thin soup with more broth if needed and adjust seasonings to taste. Top with green onions.