



# Butternut Squash Soup

## presented by Wake Tech Culinary

- 1 med onion, diced
  - 2 pounds butternut squash peeled, seeded, and diced
  - 2-3 tbsp brown sugar, I use palm sugar\* if I have it
  - 2 quarts vegetable or chicken stock (we will use veggie stock so this recipe will be vegan friendly)
  - Bring to a simmer, cook until squash is soft
  - (May add 2 cloves of garlic, 2 Tbsp minced ginger, a couple squirts of Siracha hot chili sauce)
  - Add 1 large or 2 medium granny smith apples peeled, seeded, and diced
  - Cook until apples are soft, puree until smooth
  - Add 1 can of coconut milk
  - Season with green curry paste\* and salt to taste
  - Garnish with toasted pumpkin seeds and dry coconut flakes
- \*Palm sugar and green curry paste can be found at Asian style markets.