

Roasted Butternut Squash Soup with Ginger, Lime & Coconut

Serves 4-6

INGREDIENTS

- 3 lbs butternut squash
- 3 tablespoons olive oil, divided
- Kosher salt and freshly ground pepper
- 1 large yellow onion, diced
- 1 tablespoon minced fresh ginger
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- ½ teaspoon turmeric
- ½ teaspoon cinnamon
- Pinch (⅛ teaspoon) roasted red chili flakes
- 4 cups vegetable stock or water
- Juice of 1 lime (about 3 tablespoons)
- 1 14-oz can full fat coconut milk
- ½ cup loosely packed fresh basil leaves, plus more for garnish
- Handful of fresh green herbs (basil, parsley, or cilantro), roughly chopped

INSTRUCTIONS

1. Preheat the oven to 425°F.
2. Peel **3lbs butternut squash** and dice the flesh into ½” pieces. Toss the chopped winter squash directly on a rimmed baking sheet with **2 tablespoons olive oil** and **½ teaspoon kosher salt**.
3. Roast for 30-35 minutes, stirring at least once halfway through cooking, until the squash is very soft and beginning to caramelize. Remove from oven and set aside.
4. While the butternut squash is roasting, heat **1 tablespoon olive oil** in a large (at least 4-5 quart) soup pot or dutch oven over medium-high heat. Add **1 diced yellow onion** and **½ teaspoon kosher salt**, and cook until the onions are soft and beginning to brown, 6-8 minutes.
5. Lower the heat to medium and add **1 tablespoon minced fresh ginger, 1 teaspoon coriander, 1 teaspoon cumin, ½ teaspoon turmeric, ½ teaspoon cinnamon** and a **pinch of red chili flakes**, and cook for another 2 minutes, stirring frequently.
6. Add the cooked butternut squash, along with **4 cups vegetable stock or water, 1 teaspoon kosher salt** and a **pinch of black pepper**.
7. Bring everything to a boil, then reduce the heat to a simmer and cook for 15 minutes, stirring occasionally.
8. Stir in the **juice of one lime** and **one 14-oz can of full fat coconut milk**, and gently simmer for another 2 minutes. Turn off the heat and stir in **½ cup fresh basil leaves**.
9. Use a standing blender or an immersion blender to puree soup until velvety smooth.
10. Taste and adjust seasoning as needed – you may want a bit more lime juice or salt.
11. Ladle into bowls and garnish with some extra freshly chopped basil. This soup is also delicious topped with a dollop of plain yogurt or creme fraiche and some toasted pumpkin seeds.

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