Curried Butternut Squash Soup

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
35 min	1 cup or 250 mL	8



The sweet, nutty flavor of Signature Butternut Squash is beautifully enhanced with aromatic curry powder, creating a delightful depth of flavor. Finished with a velvety drizzle of coconut milk, the dish is topped with crispy fried Onions and a sprinkle of fresh cilantro, making each bite a perfect harmony of spice, creaminess, and crunch.

MADE WITH

Campbell's SIGNATURE SOUPS **Signature Harvest Butternut Squash**
CASE CODE 20538

Ingredients

1 pouch (1.81 kg)	Signature Harvest Butternut Squash
27 mL	Club House® Curry Powder
	Suggested Garnish:
	Thai Kitchen® Coconut Milk
	French's® Crispy Fried Onions
	Cilantro, chopped

Directions

1. From a frozen or thawed state, immerse pouch in boiling water.
2. Heat product until 71°C (160°F).
3. Using tongs or insulated gloves, remove pouch from water.
4. Open Pouch: Make a cut with a knife near top of pouch.
5. Carefully pour into steam table insert or holding kettle. Stir in curry powder.

To Serve

Drizzle with coconut milk and garnish with cilantro and crispy onions.

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