

THAI-STYLE BUTTERNUT SQUASH SOUP



Total Time
50 MIN.

Serving Size
8 OZ / 250 ML

Difficulty
EASY

Butternut squash takes an exotic twist. Pureed with fresh, grated ginger, coconut milk, lime and Thai red curry.

Yields
23

INGREDIENTS

	WEIGHT	MEASURE
Vegetable Oil	2 tsp	10 mL
Onions, diced	4 1/2 oz	135 g
Garlic, chopped	2 tsp	10 mL
Ginger, freshly grated	2 tbsp	30 mL
Thai Red Curry Paste*	1 tsp	5 mL
Butternut Squash, diced	56 oz	1 17/25 kg
Campbell's® Condensed Chicken Broth	48 oz	1 1/2 L
Water	48 oz	1 1/2 L
Coconut Milk, canned	27 oz	844 mL
Fresh Lime Juice	2 tbsp	30 mL

INSTRUCTIONS

1. Sauté onions, garlic, ginger and red curry paste in oil over medium heat.
2. Add in squash, chicken broth, water, coconut milk and lime juice. Heat to boiling and simmer 30 minutes or until squash is tender.
3. Blend using a stick blender. Add a little boiling water if too thick.



Tip

* Available from Asian grocers or your local supermarket.

If available*, infuse 2 kaffir lime leaves in soup as it is cooking.

Serve garnished with chopped cilantro and/or a thin slice of lime.