

Curried Coconut Squash Soup

Ingredients

1 medium winter squash
½ c water
½ c coconut milk
6 oz baby spinach
2 tsp lime juice
2 tsp brown sugar
1 tsp red curry paste

Directions

Cut squash and remove seeds. Steam in shallow water until tender. Scoop meat and place in blender. Add water and puree until smooth. Transfer pureed squash to a saucepan. Add coconut milk and cook over medium heat. Stir in spinach, lime juice, brown sugar and curry paste. Serve hot once spinach has wilted.

Alternatives

Add chicken or shrimp
Add more curry paste for an even spicier dish