

Butternut Curry Soup

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/roasted-butternut-squash-soup-recipe-indian-style>

Ingredients:

- 3 pounds butternut squash
- 4 tablespoons coconut oil divided
- 1 onion medium, chopped
- 4 garlic cloves chopped
- 3 cups chicken broth
- 2 cans light coconut milk 14 ounces each
- 1/4 cup chopped cilantro
- 1/4 teaspoon ground turmeric
- 1 teaspoon ground cumin
- 1 teaspoon Madras curry powder or to taste
- 1/2 teaspoon sea salt
- 1/4 teaspoon ground white pepper freshly
- 1/2 cup coconut avocado or peanut oil
- 2 cups butternut julienned
- cilantro sprigs Fresh