

Thai Red Curry Coconut Squash Soup

Yield: 6 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/thai-red-curry-recipe-vegetarian-indian>

Ingredients:

- 1 squash medium, peeled and cut into 3/4 inch cubes
- 2 roasted red peppers cut into cubes
- 1 onion medium, chopped
- 3 garlic cloves minced
- 3 1/3 cups coconut milk
- 2 tablespoons red curry paste
- 1 tablespoon ginger freshly grated
- 3 tablespoons butter
- 4 tablespoons fresh cilantro

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 15 milligrams
4. Fat: 38 grams
5. Fiber: 3 grams
6. Protein: 3 grams
7. SaturatedFat: 32 grams
8. Sodium: 65 milligrams
9. Sugar: 5 grams

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