

# Butternut Coconut Soup

## INGREDIENTS

2 cups cubed butternut squash  
1 T olive oil  
1 cup chopped onion  
3 cups water  
1.5 T red curry paste  
1 cup coconut milk  
1 cup milk  
2 T honey  
1/2 cup yogurt  
1 T cinnamon  
1 lemon  
Salt and pepper to season

## INSTRUCTIONS

Heat a sauce pan to medium high and add oil. Sweat onions until translucent. Add cubed squash, water, and curry paste.

Allow to cook for 20 minutes. After squash is tender add both types of milk and season with salt and pepper.

Blend soup until smooth— either batch in a blender or use an emersion blender. After blending add honey and lemon.

In a small separate bowl, mix yogurt with cinnamon (for garnish!). Serve soup hot with a dollop of yogurt in the center.