

Coconut Curry Hubbard Squash Soup

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 1 large onion, diced
- 2 tablespoons olive oil
- 5 garlic cloves, minced
- 4 cups vegetable stock
- 1 15.5 ounce can of kidney beans, drained and rinsed
- 1 15.5 ounce can of Great Northern beans, drained and rinsed
- 2 14 ounce cans of diced fire roasted tomatoes
- 3 Cups of Hubbard squash puree
- 1 Cup unsweetened coconut milk
- 1 teaspoon smoked paprika
- 1/8 teaspoon cayenne pepper
- 1 teaspoon turmeric
- 2 Tablespoons curry powder
- 2 teaspoons chili powder
- Salt and fresh ground pepper to taste
- Fresh cilantro for garnish (optional)

Instructions:

In a large stockpot or Dutch oven sauté the diced onion in the olive oil until softened. Add the garlic and continue to sauté for 1 minute. Add the vegetable stock, beans, tomatoes, squash, and coconut milk. Stir until well combined and bring to a simmer. Simmer for 10 minutes until warmed throughout. Add the seasonings and stir. Taste and add salt and fresh ground pepper if desired. Spoon into bowls, garnish with fresh cilantro and serve.