



Submitted by Salty Wahine Gourmet Hawaiian Sea Salts LLC

### **Ingredients:**

- 1 small butternut squash, halved and seeded (about 1 1/2 pounds) (or 1 & ½ pound pre-cubed squash)
- 2 teaspoons olive oil
- 1 teaspoon salt, Pinch ground black pepper
- 1/2 cup diced carrots
- 1/2 cup diced celery
- 1 & 1/2 teaspoon Salty Wahine Gourmet Hawaiian Sea Salts Island Curry powder
- 3 cloves garlic, minced
- 1/2 small onion, diced
- 2 cups unsalted chicken broth
- 6 fluid ounces coconut milk
- 1 tablespoon fresh flat-leaf parsley leaves, chopped

### **Directions:**

- 1** Preheat the oven to 400 degrees F and place a rack in the middle of the oven.
- 2** Place the butternut squash halves cut-side up on a baking sheet lined with foil. Rub 1 teaspoon of the oil on the squash. Sprinkle the squash with the salt and the black pepper. Roast the squash until fork tender, 50 to 55 minutes.
- 3** Cool the squash for 10 minutes. Use a spoon to scoop out the flesh (about 2 cups) and set aside.
- 4** Heat the remaining 1 teaspoon oil in a large saucepan set over medium heat. Add the carrots, celery, curry powder, garlic and onions. Cook, stirring occasionally, until the onions are translucent and the carrots are fork tender, about 5 minutes. Add the squash, broth and coconut milk to the saucepan. Bring to a boil, reduce the heat and simmer 5 to 7 minutes.
- 5** Working in batches, puree the soup in a blender or food processor until smooth and silky. Serve warm and garnish with a little chopped parsley.