

# Curried Butternut Squash Soup

TOTAL TIME  
**35 min**

SERVING / SIZE  
**1 cup or  
250 mL**

SERVINGS  
**8**



The sweet, nutty flavor of Signature Butternut Squash is beautifully enhanced with aromatic curry powder, creating a delightful depth of flavor. Finished with a velvety drizzle of coconut milk, the dish is topped with crispy fried Onions and a sprinkle of fresh cilantro, making each bite a perfect harmony of spice, creaminess, and crunch.

**MADE WITH**



**Signature Harvest Butternut Squash**  
CASE CODE 20538

## Ingredients

**1 pouch (1.81 kg)**  
**27 mL**

**Signature Harvest Butternut Squash**

Club House® Curry Powder

Suggested Garnish:

Thai Kitchen® Coconut Milk

French's® Crispy Fried Onions

Cilantro, chopped

## Directions

- 1** From a frozen or thawed state, immerse pouch in boiling water.
- 2** Heat product until 71°C (160°F).
- 3** Using tongs or insulated gloves, remove pouch from water.
- 4** Open Pouch: Make a cut with a knife near top of pouch.
- 5** Carefully pour into steam table insert or holding kettle. Stir in curry powder.

## To Serve

Drizzle with coconut milk and garnish with cilantro and crispy onions.