



# LOVES FOOD

## **CURRY BUTTERNUT SOUP**

### **INGREDIENTS:**

2 tablespoons cooking oil  
1 large chopped Onion  
1 teaspoon paprika  
1 teaspoon crushed ginger  
2 teaspoons crushed garlic  
2 teaspoons Rajah medium curry powder  
1 teaspoon turmeric powder  
1 teaspoon salt  
1 teaspoon black pepper  
1 large peeled and chopped butternut  
1 cup coconut milk  
Chopped Danya (coriander leaves)

### **METHOD:**

1. Soften the chopped onions in a large pot with the cooking oil until the onions are lightly browned.
2. Add your dry spices: paprika, curry powder, turmeric, salt, ginger, garlic and black pepper
3. Add butternut which was cleaned and cut into cubes
4. Add some water and cook until the butternut softens
5. Place the mix into blender
6. Blend, adding coconut milk slowly until smooth
7. Add a little more salt to taste if needed
8. Garnish with Danya (coriander leaves)

### **SERVING SUGGESTION**

This soup is a hit all by itself and goes well with plain rice. Add some creamed spinach or grilled vegetables and you have a warm soul-hugging meal.

Enjoy!

With love,  
From Famous Warrior's kitchen