



Garden Fresh Farm Recipes

Acorn Squash Soup with Turmeric and Curry

The fall harvest season and acorn squash go together. This hearty soup combines the flavorful complement of chicken broth, acorn squash, and turmeric with the fragrance and flavorful kick of green curry paste.

Ingredients:

1 large acorn squash (yields about 4 cups)
1 tablespoon extra-virgin olive oil
4 cups chicken broth, or vegetable broth
1 Tablespoon green curry paste
1 teaspoon ground turmeric
1/2 teaspoon salt, optional
1/4 teaspoon ground black pepper



Directions:

Preheat the oven to 400 degrees Fahrenheit and line a large, rimmed baking sheet with parchment paper.

Cut squash in half from stem to tip. Use a large spoon to scoop out the seeds and stringy bits, and discard those pieces. Coat squash halves with olive oil, salt and pepper lightly.

Place the squash halves cut down on the parchment-lined pan.

Bake until the squash flesh is very easily pierced through by a fork, about 30 to 45 minutes depending on the size of your squash.

Place all ingredients into the Vitamix container in the order listed and secure the lid.

Start the blender on its lowest speed, then quickly increase to its highest speed. Blend for approximately 6 minutes, or until heavy steam escapes the lid plug.

Salt and pepper to taste.

Notes:

Wash Vitamix immediately to lessen the effects of the turmeric coloring the container.