



## Thai Curry Butternut Soup

### Ingredients

- g Oil, cottonseed, salad or cooking
- Mediums Onions, Raw
- Apples, Raw, Without Skin
- g Thai Curry Paste
- g MAGGI Lazenby Worcester Sauce
- g Butternut Cubes
- g Soup, chicken broth, ready-to-serve
- g Nestle Ideal Evaporated Milk
- 1/4 1/4 tsp Salt, Table
- 1/4 1/4 tsp Spices, Pepper, Black
- g Nestle Dessert & Cooking Cream
- mg Nuts, cashew nuts, dry roasted, without salt added
- sprig Coriander (Cilantro) Leaves, Raw

### Instruction

1. Heat the oil in a pot and gently cook the onions for 5 minutes. Add the apple, curry paste and Worcestershire sauce and cook for 2 minutes. Stir in the butternut and stock and simmer, covered for 20 minutes. Stir in the evaporated milk and season with salt and pepper.
2. Allow to cool slightly and use a stick blender to blend until smooth. Alternatively, pureé the mixture in a blender.
3. Reheat before serving and serve with either a drizzle of cream or a sprinkling of dukkah, coriander leaves and chilli slices, if desired.

### Nutrition

Carbohydrates	28.14 g
Energy	215.2 kcal
Fats	9.24 g
Protein	6.08 g

34 Minutes

6 Portions