

EASY APPLE SQUASH CURRY SOUP

2 Butternut Squash– peeled and cut into chunks. (Some Costco's carry pre cut butternut squash. Use one box).

2 Apples– any kind, the sweeter the better– Peeled, cored, and chunked

2 small or 1 large onion– chopped

2 tbsl curry powder

2 boxes Swanson's Chicken Broth

½ stick butter

Place butter, onion and curry powder in soup pot or pressure cooker and cook until onions are clear. Do not brown.

Place the squash, apples, and broth in mixture and cook until tender. A pressure cooker takes 15 minutes after lid is applied and boiling starts. Conventional method may take 45 minutes on medium heat.

Cool soup and puree through a regular blender, emersion blender, or food processor (which ever you prefer).

Reheat and season with salt to taste.

Enjoy!