

Butternut Squash and Apple Curry

APPETIZER

Ingredients

- 2 tbsp Truly Grass Fed Unsalted Butter
- 2 cups onion, chopped
- 1 tbsp curry powder, more to garnish
- 5 cups butternut squash, diced
- 3 apples, diced
- 3 cups vegetable stock
- Salt, to taste
- Pepper, to taste
- Pumpkin seeds, to garnish
- Basil, to garnish
- Hazelnuts, to garnish

Instructions

1. Add butter, onion, and curry to a pot and cook over medium heat until onion is translucent.
2. Add butternut squash and apples. Increase the temperature and cook until butternut squash is golden brown.
3. Add salt and pepper.
4. Add vegetable stock and cook for 20 minutes.
5. Remove from heat, let cool, and transfer to a food processor.
6. Pulse until creamy (If it's too thick, add more stock. If it's too runny, bring it back to the pot and cook for a few more minutes until desired thickness).
7. Serve with optional toppings of more curry powder, pumpkin seeds, basil, and hazelnuts.



Naturally Irish. Truly Delicious.