

Curried Squash and Shiitake Mushroom Chowder

(Sept 29)

Makes 4- 6 servings

2	small butternut squash, peeled, seeded, cut into 1-inch chunks
1 teaspoon	sea salt
2 tablespoons	olive oil
8	dried black mushrooms, soaked to soften, stems removed, sliced
4 cups	chicken stock
1 cup	coconut milk
3 -4 tablespoons	red curry paste
1 teaspoon	sea salt
1/4 teaspoon	ground black pepper

Garnish

2 tablespoons	chopped cilantro
1	red chili pepper, seeded, thinly sliced
	Lime wedges

Place squash on a sheet pan; drizzle with salt and olive oil. Bake squash in a pre-heated 400 ° F oven until tender, about 25 minutes.

Process squash, soaked mushrooms, 1/4 cup of the stock, coconut milk, curry paste, salt and pepper in a blender until smooth. Pour squash mixture into a large pot. Add remaining stock and bring to a boil over medium-high heat.

To serve, ladle soup into individual bowls and serve with garnishes of your choice.

Remark: Thickness of chowder can be adjusted to your liking.

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