

CURRIED BUTTERNUT SQUASH AND APPLE SOUP

2 tbsps olive oil
1 box of Campbell's butternut squash soup
1 box of Campbell's chicken broth (900 ml)
1 apple (peeled, cored and medium diced)
1 medium onion or leek (chopped)
1 tsp fresh ginger (finely chopped)
1 tsp cumin
1 tsp curry powder
1/2 tsp salt
1 tbsp chopped cilantro

Heat oil in large soup pot. Add onion/leek to pot together with the apple. Stir for a few minutes until mixture is soft. Add ginger, cumin, curry powder and salt until well incorporated. Carefully add squash soup along with chicken broth stirring constantly. Bring mixture to a boil and then reduce heat to simmer and cook until apples are soft (approx 30 mins). Adjust seasonings as required. Either use an immersion blender or puree in blender. Serve with chopped cilantro as garnish. Serves 4. Recipe can be doubled.

From Claudia Becker