



VEGAN BUTTERNUT SQUASH SOUP

w/ Crispy Brussels Sprouts & Ginger

Servings: 4

Ingredients

- One 2 1/2 to 3 pound butternut squash
- Olive oil
- Sea salt
- 1/3 pound Brussels sprouts, halved and thinly sliced/shredded
- 1 bunch scallions, cut into 1/2-inch pieces
- medium red onion, thinly sliced
- 2 garlic cloves, crushed
- 1 Tbsp. minced fresh ginger root
- 1/2 tsp. red chili flakes
- 1 Tbsp. apple cider vinegar
- One 14 oz. can full fat coconut milk

Directions

1. Preheat the oven to 425° F. Line two baking sheets with parchment paper.
2. Cut the squash in half lengthwise and scoop out the seeds. Drizzle with olive oil and season with salt and arrange cut-side down on one parchment paper lined baking sheet. Roast until a fork easily goes into the thick end, about 45 minutes. Remove from the oven and set aside until cool enough to touch.
3. Meanwhile, toss the Brussels sprouts and scallions with 1 tablespoon olive oil and 1/2 teaspoon sea salt. Arrange in an even layer and roast in the oven until crispy, about 15 minutes. Set aside.
4. In a large stockpot or Dutch oven, heat 1 tablespoon of oil. Add the onions and sauté until translucent, 5 minutes. Stir in the garlic, ginger, and chili flakes and cook until fragrant, 1 more minute. Scoop the flesh of the cooled squash from the skins and add to the pot along with the cider vinegar, coconut milk and 1 1/2 teaspoons sea salt. Fill the can with water and swish it around to get the remaining coconut milk off the sides and add to the pot. Fill the can once more and add. (You'll have about 4 cups of water total.) Bring to a boil and simmer for ten minutes for the flavors to incorporate. Transfer the soup to a blender (or use an immersion blender) and puree until smooth. Taste for seasoning and add more salt as necessary.
5. Ladle the soup into four bowls and garnish with the crispy Brussels sprouts scallion mixture.

