



Curried Butternut Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- Olive oil
- 1 onion chopped
- 1 potato peeled and chopped
- 1 butternut peeled, deseeded and chopped
- 750ml - 1litre of vegetable stock
- 1 teaspoon curry powder

Instructions

This a super simple but tasty soup, a case of minimum input and maximum output.

1. In a medium sized pot fry onion in olive oil until golden.
2. Add potato, butternut and curry powder, stir and cook for a few minutes.
3. Add enough stock so that potato and butternut are covered.
4. Simmer for 30 minutes or until butternut is cooked.
5. Blend to desired consistency.