

Winter Squash and Wild Mushroom Curry Soup

40 minutes

Based on a recipe by Madhur Jaffrey



Ingredients

1 onion	1 tsp ground coriander
10 ounces of squash (peeled and cut into 1/2" pieces)	Pinch of cayenne
1 jalapeño	1/2 tsp ground turmeric
Curry leaves	1 lb mixed mushrooms
1/2 tsp black mustard seeds	1 can coconut milk
1/2 tsp cumin seeds	Cilantro sprigs for garnish
2 cloves garlic	



Instructions

1. Peel and cut squash into 1/2" cubes. Trim and slice mushrooms. Finely dice onion.
2. In a wide skillet heat oil over medium-high. Add squash cubes in a single layer. Season with salt and pepper. Cook for 2 minutes until slightly browned on one side, then flip and cook on other side for an additional 2 minutes. With a slotted spoon, lift squash out and set aside.
3. Add diced onion to pan and cook stirring for 1 minute. Add mustard seeds, cumin seeds, and curry leaves and cook for 30 seconds. Grate in garlic cloves and add the other spices (coriander, cayenne, turmeric). Cut a slice along one side of the jalapeño then add to the pan as well. Stir well and cook for 30 seconds.
4. Add mushrooms to pan and stir to coat. Season with salt and cook for 5 minutes or so until mushrooms begin to soften.
5. Return squash to pan, stir in coconut milk, and bring to a simmer. Lower heat to medium and simmer for another 5 minutes. Thin with a little water, then season with salt.
6. Divide into 4 bowls, garnish with cilantro and serve. Enjoy!