

Anne's favorite recipe of the week.

Creamy Cashew/Pine-nut Butternut Squash Soup

Cook Time: 1 hour 30 minutes | Servings: Yield 6 to 8 servings

Ingredients:

- 3 tablespoons olive oil or unsalted butter
- 1 large sweet onion, peeled and finely chopped
- 1 cup (150 grams) raw cashews/pine-nuts (toasted)
- 1 clove garlic, finely chopped
- 1 large butternut squash (about 2 pounds), peeled and cut into 1/2-inch dice
- 5 cups vegetable or chicken stock, plus additional (optional)
- 2 tablespoons minced fresh ginger
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon madras curry powder
- 1 teaspoon ground turmeric
- Kosher salt and freshly ground black pepper to taste

Directions:

In large stockpot or Dutch oven set over medium-high heat, warm the olive oil until shimmering. Add the onions and cook, stirring, until they begin to soften, about 5 minutes. Add the nuts and cook, stirring, until the onions are translucent and if using, the cashews have slightly browned, about 3 minutes. Stir in the garlic and cook for 30 seconds. Add the squash, broth, ginger, cumin, coriander, curry powder, turmeric and stir to combine. Season to taste with salt and pepper, and bring the soup to a simmer.

Reduce the heat to low, cover the pot, and cook the soup until the squash is easily pierced with a knife, 20 to 25 minutes. Uncover the soup and let it cool for 15 minutes. Starting on slow speed and increasing to high, purée the soup in small batches, in a blender until smooth.

Return the soup to the pot, and cook over low heat, covered, until slightly thickened, for about 15 to 20 minutes. Serve immediately or refrigerate until ready. If serving the soup later, while reheating the soup, thin it out with more broth until the desired consistency.

Notes from Anne:

I used pine nuts

This recipe was also found in the [NYT Cooking section](#)