

# Asian Harvest Soup

- Stock** 12 cups vegetable, chicken, or beef
- Butternut squash** 1 large, approximately 6-8 cups cubed
- Salt** 2 teaspoons
- Kaffir lime leaf** \*optional, see Tip opposite
- Red curry paste** see Tip opposite
- Soy sauce** 2 Tablespoons
- Miso** 2 Tablespoons
- Coconut milk** 1 cup or 1 14 ounce can
- Lime** zest and juice from 1 lime
- Kale** 1 bunch, chopped finely
- Rice noodles** cooked per package instructions
- Cilantro leaves** removed from stems, chopped for garnish
- Green onion** chopped, for garnish

6-8 servings

## 1 Cube & Cook

Peel and cube raw squash. Fill stock pot with stock, add cubed squash, red curry paste, and salt. Bring to a boil and simmer for 20-30 minutes until squash is soft. Add lime zest and lime juice. Optional ingredient: add 1-2 leaves of Kaffir lime leaves\*, while cooking squash for unique Thai flavor.

Cook the rice noodles to the package directions and set aside.

## 2 Polish

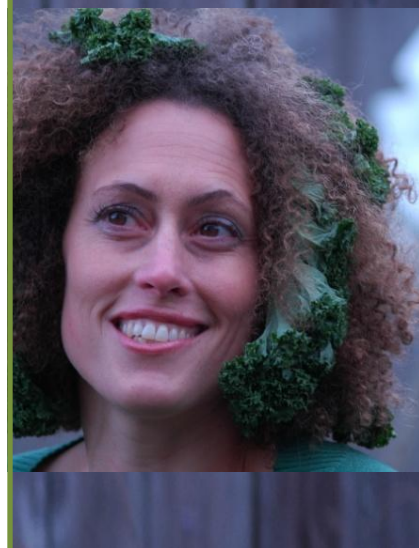
When squash is tender, *remove from heat*. Add chopped kale. Finely chopping kale will allow a minimal amount of heat to tenderize the leaf, while retaining as many nutrients as possible, and a bright green color. Add miso, coconut milk, and soy. Rest for 5-10 minutes.

## 3 Garnish & Serve

Place servings of rice noodles into individual serving bowls, top with soup mixture, and cover with chopped green onion and cilantro leaves. These green toppings can also be served separately.

## 4 Deviate

As a harvest soup, do not resist your temptation to throw in a variety of seasonal vegetables. Blending potatoes and squash to make a creamy broth is also a great option. Experiment with the lime, chili, and coconut milk ratios until you find the perfect balance.



## Thai Tip

Red curry paste is a concentrated mixture of chili, garlic, galangal, lemongrass & dried shrimp. For a 12 cup soup, our rule of thumb is

Mild = 1 Tablespoon  
Medium = 2 Tablespoons  
Hot = 4 Tablespoons

\*Just one Kaffir lime leaf can make the difference between a good soup, and amazing soup with authentic flavor. If not available in your local Asian produce department, grow a lime tree in a sunny window!

