

MORTON & BASSETT SPICES®

Butternut Squash Curry



- ½ a butternut squash, chopped into ½ inch pieces
- 2 tablespoons olive oil
- 2 tablespoons brown sugar
- Pinch of salt
- 2 tablespoons vegetable oil
- 1 red onion, chopped
- 1 tablespoon Morton & Bassett Ground Ginger
- 1 tablespoon Morton & Bassett Mustard Seeds
- 1 teaspoon Morton & Bassett Turmeric
- 1 tablespoon Morton & Bassett Garlic Powder
- 1 tablespoon Morton & Bassett Curry Powder
- 1 tablespoon Morton & Bassett Chopped Onion
- 2 cups chicken broth
- 1 14 ounce can crushed tomatoes
- 1 13 ounce can coconut milk
- 2 limes
- ½ cup cilantro leaves
- Naan for serving

Preheat oven to 400°F. Toss butternut squash in olive oil, brown sugar, and salt until well coated. Spread evenly on a baking sheet and roast for 30 minutes or until fork tender. In a large pot, heat vegetable oil over medium high heat. Once hot, toss in garlic powder, mustard seeds, ginger powder, curry powder, and turmeric. Stir spices about 1 minute until fragrant, then add red onion and cook for another 10 minutes, stirring constantly. Add tomatoes and bring heat down to medium, letting them simmer for about 10 minutes, covered. Add coconut milk and chicken broth and mix well. Bring curry to a simmer and cook another 10 minutes. Take butternut squash out of the oven and add to pot, letting cook another 5 minutes. Once curry is ready to serve, squeeze the juice from one full lime in the pot, mix well, and ladle into bowls with naan. Top with cilantro and crunchy chopped onions.



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