Submitted by Salty Wahine Gourmet Hawaiian Sea Salts LLC

**Ingredients:**

1 small butternut squash, halved and seeded (about 1 1/2 pounds) (or 1 & 1/2 pound pre-cubed squash)
2 teaspoons olive oil
1 teaspoon salt, Pinch ground black pepper
1/2 cup diced carrots
1/2 cup diced celery
1 & 1/2 teaspoon Salty Wahine Gourmet Hawaiian Sea Salts Island Curry powder
3 cloves garlic, minced
1/2 small onion, diced
2 cups unsalted chicken broth
6 fluid ounces coconut milk
1 tablespoon fresh flat-leaf parsley leaves, chopped

**Directions:**

1. Preheat the oven to 400 degrees F and place a rack in the middle of the oven.

2. Place the butternut squash halves cut-side up on a baking sheet lined with foil. Rub 1 teaspoon of the oil on the squash. Sprinkle the squash with the salt and the black pepper. Roast the squash until fork tender, 50 to 55 minutes.

3. Cool the squash for 10 minutes. Use a spoon to scoop out the flesh (about 2 cups) and set aside.

4. Heat the remaining 1 teaspoon oil in a large saucepan set over medium heat. Add the carrots, celery, curry powder, garlic and onions. Cook, stirring occasionally, until the onions are translucent and the carrots are fork tender, about 5 minutes. Add the squash, broth and coconut milk to the saucepan. Bring to a boil, reduce the heat and simmer 5 to 7 minutes.

5. Working in batches, puree the soup in a blender or food processor until smooth and silky. Serve warm and garnish with a little chopped parsley.