

Curried rice and vegetable soup

- 1 tbsp butter
- 1 onion diced
- 1 russet potato peeled and diced
- 1 acorn squash peeled and diced
- 1 carrot, peeled and diced
- 1 can coconut milk
- 1 quart chicken stock
- 1 quart water
- 1 cup jasmine rice
- 1 tablespoon Penzeys Hot Curry powder, madras style

In a large pot melt the butter over medium heat and add the onion. Cook until tender. Add the curry powder stir into the onions and allow it to heat up. Add the water, stock, potato, squash, and carrot. Cook until tender. Add the rice and cook until tender. Add the coconut milk and allow it to heat through. Serve with basil and plain yogurt.