

# Creamy Squash Soup

This is the perfect comfort soup! Creamy and delicious, this soup goes great over a bed of fresh rice or toast some sour dough bread and dip it. Enjoy :).

Prep:  
**5 minutes**

Cook:  
**30 minutes**

Ready In:  
**35 minutes**

Servings:  
**3-4**



## Ingredients

4 cups squash (you can use any kind, I've tried butternut, acorn, yellow and zucchini and they are all very good)

1/2 white onion, minced

1 can coconut milk

1 tbsp curry powder

2 cloves garlic, minced

1 thumb ginger, minced

1 tsp Better Than Bouillon

2 cups water

## Instructions

- 1 In your instant pot press the sauté function. Add in 2 tbsp of water and your onions and sauté for 5 minutes.
- 2 Cancel the sauté function and add in the rest of your ingredients.
- 3 Put lid on and seal the instant pot. Pressure cook for 20 minutes.
- 4 Once the soup is done let it pressure release naturally and then blend the soup until creamy with an immersion blender.