



Rainy season means we bring together all the comforting meals we can and top on my list is some chili cinnamon butternut soup!



## Ingredients

1 cup of chopped butternut	1/4 teaspoon of chili paste
1 apple, chopped	1/4 teaspoon of cinnamon
3 sprigs of fresh thyme	1/4 teaspoon of clove
1 red onion, diced	1 1/2 cup of coconut cream
1 teaspoon of minced ginger	

## Method

In your sufuria, add your red onion, thyme and ginger. Sautee until softened and then add the diced butternut and apple. Mix them in and after two minutes, add the spices and the chili followed by the coconut cream. Mix it all up and then let it simmer until the butternut is totally soft.

Once the butternut is soft, proceed to puree it and then ladle into your bowl. Garnish with some thyme sprigs and enjoy!



SERVE WITH: some warm bread

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/chili-cinnamon-butternut-soup/>

Video: <https://youtu.be/ye5fW5RqWnY>