

SIAM SUNSET RED CURRY & SQUASH SOUP

Warm up your holiday table with a fusion of festive flavors from Thailand! This Thai Red Curry Butternut Squash Soup beautifully blends the creamy comfort of a classic winter squash with the bold, aromatic spices of Southeast Asia.



Ingredients:

- Brickman's Butternut Squash Soup #374850
- 2 Tbsp. red curry #251331
- 2 Tbsp. coconut milk #911729
- 1 Tbsp. pumpkin seeds or pistachios, toasted

Instructions:

1. Heat Soup Base
 - In a small saucepan, gently heat Brickman's Butternut Squash Soup over medium heat until warm.
2. Add Thai Flavors
 - Stir in red curry paste until fully combined.
 - Add coconut milk, whisking to create a smooth, velvety texture.
 - Simmer for 3 – 5 minutes to meld flavors.
3. Finish & Garnish
 - Ladle soup into a bowl.
 - Top with toasted pumpkin seeds or pistachios for crunch.

Product	Description	Code #	Pack Size
 Brickman's® Butternut Squash Bisque	Warm up your menu with craveable fall flavor! This velvety bisque is crafted using a rich, butternut squash base blended with milk and whipping cream, then seasoned with a touch of brown sugar and aromatic spices.	374850	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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