



# COCONUT PUMPKIN SOUP

## INGREDIENTS

- 2 tablespoons butter
- 1 onion, chopped
- 1 teaspoon minced garlic
- 2 cups water (or stock)
- 2 chicken bouillon cubes (or stock)
- 2 cups pumpkin puree (or 1 lb pumpkin pieces)
- 1 (14-ounce) can coconut milk
- 2 tablespoons fresh orange juice
- 2 teaspoons ground ginger
- 1½ teaspoon chili powder

*\* Optional: 1 1/2 teaspoon pumpkin pie spice in place of ginger and chili*

## INSTRUCTIONS

1. Melt butter in a large pot over medium heat; cook and stir the onion and garlic in the melted butter until softened, about 5 minutes. Stir the water and chicken bouillon cubes or chicken stock into the mixture; cook and stir until the bouillon cubes have dissolved, 2 to 3 minutes.
2. Stir the pumpkin puree or pumpkin, coconut milk, ginger, orange juice, pumpkin pie spice, and chili powder into the liquid. Bring the soup to a simmer, and cook until heated through, 5 to 7 minutes.
3. Pour the soup into a blender, no more than half full. Puree in batches until smooth, and pour into a clean pot.
4. Return the pureed soup to medium heat; bring to a simmer and cook another 10 minutes.