

Thai Pumpkin Soup

A spicy, rich and luxurious soup

Ingredients:

2 Tablespoons Vegetable oil
2 Tablespoons red or green Thai curry paste
1 onion diced
1 stick celery diced
1 tomato chopped or 1 15 oz can diced tomatoes
2.2 lbs acorn squash peeled and diced – may use any squash but acorn has the richest flavor
1 liter vegetable stock - about 4 and a 1/4 cups
1 (15 oz.) can coconut milk
Freshly ground black pepper
Fresh cilantro leaves, for garnish
Lime, to squeeze on top

Directions:

1. Heat a large heavy based saucepan over medium heat, then add oil and curry paste and cook for 5 minutes, stirring often, until fragrant.
2. Add vegetables and season with salt.
3. Reduce heat and cook for 15 minutes, stirring often.
4. Add stock and bring to a boil.
5. Cover and simmer for 20 minutes or until squash is tender.
6. Puree soup in a blender or food processor. Then strain into wiped-out saucepan.
7. Return to a boil and whisk in coconut milk and adjust seasoning.
8. Scatter with cilantro leaves to serve, and squeeze a little lime juice if you prefer!