



## PUMPKIN SOUP

Yields 6 servings

Prep Time: 15 minutes

1 sugar pie pumpkin

1 onion, sliced

2 garlic cloves

3 cups vegetable broth

1 cup water

salt and pepper

- 1. Cut pumpkin into 2" slices. Cut the skin off and scrape the seeds out.
- 2. Place pumpkin, onion, garlic, broth, and water in a pot. Bring to a boil, uncovered, then reduce heat and let simmer rapidly until pumpkin is tender about 10 minutes.
- 3. Remove from heat and blend.
- 4. Season with salt and pepper to taste.



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