Thai Pumpkin Soup

Yields 3-4 servings

Cook Time: 10 minutes | Total Time: 10 minutes

- 2 tablespoons red curry paste
- 4 cups chicken or vegetable broth
- 15 ounces of fresh pumpkin puree
- 1 3/4 cup coconut milk, reserving 1 tablespoon
- 1 large chili pepper
- 2 basil leaves for garnish

1. In a large saucepan over medium heat, cook the curry paste for about one minute or until paste becomes fragrant. Add the broth and the pumpkin and stir.

2. Cook for about 3 minutes or until soup starts to bubble. Add the coconut milk and cook until hot, about 3 minutes.

3. Ladle into bowls and garnish with a drizzle of the reserved coconut milk and sliced red chilis. Garnish with basil leaves if desired.

Recipe adapted 2020 from © FoodieCrush.com

USDA is an equal opportunity employer, provider, and lender.