

Coconut Curry Pumpkin Soup

Serves 4 - 6

Ingredients

2 tbsp. extra-virgin olive oil
1 small onion, finely chopped
1 clove garlic, minced
2 tsp. fresh ginger, grated (or 1 tsp. ground ginger)
2 tsp. curry powder
1 1/2 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. cloves
kosher salt
Freshly ground black pepper
3 c. pumpkin puree (fresh or canned)
1/4 c. brown sugar, packed
4 c. vegetable (or chicken) stock
1 14-oz. can coconut milk
Toasted pumpkin seeds, for garnish
Cilantro leaves, for garnish

Heat oil in large pot over medium-high heat. Add onion and cook until tender, 4 to 5 minutes. Add garlic and ginger, stirring, until fragrant, 1 minute. Stir in curry, cinnamon, nutmeg, and cloves and season with salt and pepper.

Stir in pumpkin puree and brown sugar, then whisk in vegetable stock and bring to boil. Reduce heat and simmer until slightly thickened, about 15 minutes. Add coconut milk, cooking over low heat, until warmed through, then season with salt and pepper.

Serve in bowls and garnish with toasted pumpkin seeds and cilantro.

Credit: delish.com