

THAI PEANUT BUTTER PUMPKIN SOUP

Ingredients:

1 Tbls olive oil
2 Tbls thai red curry paste
5 cloves of garlic smashed
1 yellow onion chopped
4 cups chicken broth
2 (15 oz) cans of pumpkin puree
¼ cup peanut butter
1 cup coconut milk
2 Tbls soy sauce
1-2 Tbls brown sugar
Siracha, cilantro or coconut milk for garnish

Fry onions and garlic in oil on medium heat til translucent, add curry paste and heat til fragrant. Add all other ingredients except garnish and cook on medium heat until completely heated through (approx. 20 minutes). Garnish with cilantro, siracha and/or coconut milk.