

Pumpkin Soup

Printed from Pumpkin Recipes at <http://www.pumpkinrecipes.org/>

Tomato paste and parmesan cheese are the secret ingredients of this luscious pumpkin soup.

They add an

extra element of sweet and savory that tastes delicious with velvety pumpkin.

Ingredients:

- 1 tablespoon butter
- 1 medium onion, finely chopped
- 2 cloves garlic, crushed
- 1 pound pumpkin, peeled, seeded, cut into 1-inch cubes
- 3 cups chicken stock
- 1 tablespoon tomato paste
- 1 tablespoon grated parmesan cheese
- ¼ teaspoon salt
- ¼ teaspoon pepper

Directions:

1. Melt butter in a large saucepan over medium heat. Add onions and garlic and cook until translucent, 3 to 4 minutes, stirring.
2. Add pumpkin and cook 3 minutes, until lightly softened.
3. Add stock and paste and stir to mix. Bring to a boil over high heat, lower to a simmer, and cover. Cook 20 minutes, until pumpkin is very tender.
4. Transfer to a food processor and puree until smooth. Add cheese, salt, and pepper; mix and serve warm.