



United States Department of Agriculture

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.

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