

## **Curried Pumpkin Soup**



## **Ingredients**

½ pound fresh mushrooms, sliced

½ cup chopped **onion** 

1½ Tablespoons vegetable oil

2 Tablespoons all-purpose flour

1 teaspoon curry powder

3 cups low-sodium vegetable broth (see Notes)

1 can (15 ounces) solid-pack pumpkin (see Notes)

1 can (12 ounces) nonfat evaporated milk (see Notes)

½ teaspoon salt

1/4 teaspoon black pepper

1/4 teaspoon ground nutmeg

1 Tablespoon honey (optional)

fresh or frozen chives (optional)

## **Directions**

- 1. Wash hands with soap and water.
- Rinse or scrub fresh vegetables under running water before preparing.
- In 4-quart (or larger) saucepan, sauté the mushrooms and onion in oil until tender. Stir in the flour and curry powder until blended. Gradually stir in the broth.
- 4. Bring mixture to a boil. Cook and stir for 2 minutes or until thickened.
- Add the pumpkin, milk, salt, pepper, nutmeg and honey, if desired. Heat through.
- 6. Garnish with chives if desired.
- 7. Refrigerate leftovers within 2 hours.

## **Notes**

- Broth can be canned or made using bouillon. For each cup of broth use 1 cup very hot water and 1 teaspoon or 1 cube bouillon.
- Try substituting cooked winter squash or cooked pumpkin for canned pumpkin. Mash and measure about 1¾ cups.
- · No evaporated milk? Use regular milk instead.
- Honey is not recommended for children under 1 year old.

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Serving size 3/4 cu	p (220g)
Amount per Serving  Calories	100
% Da	ily Value
Total Fat 3g	4%
Saturated Fat 0g	0 %
Trans Fat 0g	
Cholesterol Omg	0 %
Sodium 350mg	15%
Total Carbohydrate 13g	5%
Dietary Fiber 2g	7%
Total Sugars 9g	
Includes 0g Added Sugars	0 %
Protein 5g	
Vitamin D 1mcg	6%
Calcium 122mg	10%
Iron 1mg	6%
Potassium 276mg	6%
Vitamin A 312mcg	12 %
Vitamin C 2mg	3 9



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