

# Thai Pumpkin Soup

RECIPE BY Under the Pickle Tree

PREP 15 MIN

COOK 25 MINS

SERVES 4

LEVEL EASY

## INGREDIENTS

- 1 Large Pumpkin, peeled and diced
- 2 Red Onions, peeled and roughly chopped
- 1 Jar Under the Pickle Tree Red Curry Paste (Vegan)
- 1 litre Stock
- 2 Kaffir Lime Leaves
- 400g tin Coconut Milk/cream

## METHOD

### STEP 1

In a pot fry the onion in olive oil until fragrant. Add all other ingredients except coconut milk/cream. Sweat with the lid on for approximately 15 minutes.

### STEP 2

Add the coconut milk/cream, stirring occasionally. Bring to the boil and simmer til pumpkin is tender. Take off the heat and remove kaffir lime leaves.

### STEP 3

Add more coconut milk/cream if needed and blend the soup.



For more information regarding Under the Pickle Tree and their products please visit: [www.underthepickletree.com.au](http://www.underthepickletree.com.au) or connect with them on Facebook.