



## Southwestern Pumpkin Soup

### Ingredients:

|         |  |
|---------|--|
| 4 Tbsp  | Butter   |
| 1 ea    | Markon yellow onion medium, diced              |
| 2 ea    | Jalapeno, seeded and diced                     |
| 3 clove | Markon garlic, smashed                         |
| 10 cups | Chicken broth                                  |
| 4 ea    | A size Yukon Gold potato, peeled and med diced |
| 2 tsp   | Salt   |
| 1 tsp   | Ancho chili powder                             |
| 1 tsp   | Cumin  |
| ¼ tsp   | Cinnamon                                       |
| 1 scant | Nutmeg   |
| 1 ea    | #10 can Pumpkin                                |
| ½ cup   | Markon cilantro leaves, chopped                |
| 3 cups  | BEK cream                                      |
| ¼ cup   | Markon fresh lime juice                        |
| 10 ea   | Pie Pumpkins, washed, tops cut off and seeded  |

### Garnish:

|                   |                               |
|-------------------|-------------------------------|
| 2 cups            | Lightly toasted pumpkin seeds |
| ½ cup             | Crème fraiche                 |
| 10 ea             | Markon cilantro sprigs        |
| Drizzle Chili Oil |                               |

### Directions:

In heavy pot sauté onion, jalapeno in butter until translucent, not brown. Add garlic and sweat. Add next four ingredients and cook until potatoes are tender. Add the rest of the ingredients and heat through to a simmer. Cool slightly and process in blender till smooth. Place soup in pie pumpkins and garnish.

