

# Thai Pumpkin Coconut Soup

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## Ingredients:

- 8 cups cubed, peeled pie pumpkin or winter squash, (butternut squash works well)
- 1 red onion, chopped
- 2 tbsp fresh ginger, grated
- 3 cloves garlic, chopped
- 1 small red chili pepper, chopped
- 1 can coconut milk
- 3 cups vegetable broth
- 2 tbsp fish sauce
- 1/2 cup fresh cilantro, chopped
- 2 tbsp lime juice

## Preparation:

1. In slow cooker, combine pumpkin, onion, ginger, garlic and red chili pepper. Pour in coconut milk, broth and fish sauce.
2. Cover and cook on low for 5 to 8 hours.
3. Using immersion blender, purée soup until smooth. Stir in cilantro and lime juice.