



**The Gathered Green**

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## THAI PUMPKIN SOUP

Thank you to [food.ninemsn.com.au](http://food.ninemsn.com.au) for this recipe and [wyza.com.au](http://wyza.com.au) for the picture.

*Serves 4*

### Ingredients

- 1 tablespoon coconut oil
- 1 medium leek, cut length ways, cleaned then chopped (green ends removed)
- 1 tablespoon grated ginger
- 2 cloves garlic, crushed
- 1 small butternut pumpkin, peeled and chopped
- 3 cups chicken stock (home-made or additive free)
- 1 lemongrass stem, bruised
- 1 small chilli, finely chopped
- 2- 3 coriander stems, washed, chopped
- 400ml can coconut milk
- 100g rice stick noodles
- fish sauce, coconut sugar, to taste (about 1 tablespoon of each- optional)
- coriander leaves, to serve





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## Method

Heat oil in large saucepan on medium. Sauté leeks, ginger and garlic for 2-3 minutes, until tender.

Add pumpkin, stock, lemongrass, chilli and coriander stems to pan. Bring to boil. Reduce heat to low. Simmer, covered, 20-25 minutes, until pumpkin is very tender.

Discard lemongrass. Use a hand blender or food processor to puree soup until smooth.

Return mixture to a clean saucepan. Add coconut milk and bring to boil on high. Add rice noodles. Simmer 2-3 minutes, until noodles are tender.

Season to taste with fish sauce and brown sugar if desired.

Serve garnished with sliced red chilli and coriander leaves.

Enjoy!

Jane

