Curried Pumpkin Soup with Chives

Jacob · 30/09/2024



Prep Time

15 mins

Dificult

Medium

Servings

4

Description

This is a light and savory appetizersize soup with subtle curry flavor so thick and robust that it tastes like you made it from scratch Its almost no work and is a perfect choice for a holiday meal

Ingredients

— - 1 (15 ounce) can pure pumpkin puree - 2 cups Swanson® Chicken Broth - ½ cup fat free half-and-half - ½ teaspoon curry powder - ? teaspoon ground nutmeg - Salt and freshly ground black pepper to taste - ¼ cup reduced-fat sour cream - 1 tablespoon chopped fresh chives

Instructions

1. Whisk pumpkin puree and Swanson® Chicken Broth together in a medium saucepan. Stir in half-and-half
2. curry powder
3. nutmeg
4. salt
5. and pepper. Cook over medium heat for about 10 minutes until mixture begins to steam; do not bring to a boil. Adjust seasoning
6. if needed. Keep warm over low heat until ready to serve. Ladle into small bowls. Garnish each serving with a dollop of sour cream and chopped chives. Cook's Note: Be sure to use pure pumpkin
7. not pumpkin pie filling Allstars are loyal Allrecipes community members
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