



FIVE-SPICE PUMPKIN SOUP

Even using canned pumpkin puree, this soup is creamy and flavorful.



20MIN
PREP TIME



35MIN
COOK TIME



6
SERVINGS

Ingredients

- 4 ounces pancetta, diced
- 2 teaspoons olive oil
- 1 small yellow onion, diced
- 2 stalks celery, diced
- 3 cloves garlic, minced
- 2 large bay leaves
- 6 cups chicken stock
- 2 (15 ounce) cans pumpkin puree
- 1 tablespoon apple cider vinegar
- 5 sprigs fresh thyme
- ½ teaspoon Chinese five spice powder
- 1 pinch freshly grated nutmeg
- salt and pepper to taste
- ½ cup heavy cream

Instructions

1. In a Dutch oven, cook pancetta in olive oil over medium heat until crispy (~7-8 minutes). Remove with slotted spoon and drain on paper towels.
2. Add onion and celery to the pan drippings and sauté until translucent (~5-7 minutes). Add garlic and bay leaves and cook until fragrant (~1 minute), stirring constantly to keep garlic from burning. Add stock, pumpkin, vinegar, and thyme sprigs; bring to a boil.
3. Reduce heat to low and simmer for 15 minutes. Remove thyme and bay leaves. Purée soup with blender in batches until smooth.
4. Add five-spice, nutmeg, salt, and pepper. Whisk cream in and serve immediately.

Enjoy!