



Pumpkin Curry Soup

This creamy hearty soup is exotic with lime and curry. Try adding shrimp or chicken for a complete meal.

Ingredients

2	Tablespoons	Butter
1	Cup	Onion, minced finely
2	Teaspoons	Curry Powder
1/2	Teaspoon	Salt
1/4	Teaspoon	Ground White Pepper
2	Cups	Chicken Broth
1	Can	Libby's 100% Pure Pumpkin
1	Can	Carnation Evaporated Milk
1		Lime, juiced

Instructions

1. Melt butter in stockpot over medium-high heat. Add onion and garlic; cook, stirring frequently, for 2 to 3 minutes or until tender. Stir in curry powder, salt and pepper; cook for 1 minute.
2. Add broth and pumpkin; bring to a boil. Reduce heat to low; cook, stirring occasionally, for 5 to 10 minutes. Stir in evaporated milk. Add lime juice. Serve.