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# Kabocha Pumpkin Soup

## Description

Chef Maka's Kabocha Pumpkin Soup is perfect as cooler weather starts to kick in. Everyone is sure to love it!

Total time: 1 hr 30 min Yield: 4 servings

## Ingredients

1 kabocha pumpkin (2 to 3 lbs.)  
3 Tbsp oil  
salt & pepper  
1 cup onions (chopped)  
2 tsp garlic (chopped)  
1/2 cup carrots (chopped)  
1/2 cup celery (chopped)  
4 cup vegetable stock  
1/2 tsp cumin  
2 Tbsp butter  
lime juice  
cilantro

Prep Time: 1 hr Cooking Time: 30 min Total Time: 1 hr 30 min

## Instructions

Cut pumpkin into four pieces. Rub with oil, salt and pepper. Roast in oven at 350°F until golden brown, about 30 minutes. Set aside to cool. Remove seeds and spoon out meat.

In a large pot, add oil and sauté onions, garlic, carrots and celery until golden brown. Add roasted pumpkin and stock. Season with cumin, salt and pepper. Simmer for 30 minutes.

Blend until smooth. Add butter to taste. Eat with a squeeze of lime and fresh cilantro.

## Recipe brought to you by:

Chef Maka Kwon