

# RECIPE



## Pumpkin Leek Soup (adapted from Real Simple)

### Ingredients

- 1 tablespoon olive oil
- 2 leeks (white and light green parts only), sliced ½ inch thick and thoroughly rinsed
- 2 celery stalks, sliced
- 1 clove garlic, chopped
- 1 ½ pounds butternut squash, peeled, seeded, cut into small pieces
- 1 15-ounce can pumpkin puree (not pumpkin pie mix)
- ¼ cup light brown sugar
- 6 cups low-sodium chicken broth
- Kosher salt and pepper
- 2 tablespoons fresh rosemary
- 1 container crème fraîche

Heat the oil in a large pot over medium heat. Add the leeks, celery, and garlic. Cook, stirring often, until softened, about 5 - 7 minutes.

Add the squash cubes and the canned puree, then the broth. Simmer until the pumpkin is tender, about 30 minutes. Stir in light brown sugar and 1¾ teaspoons salt and ¼ teaspoon pepper.

Puree the soup in a blender until smooth (in several batches). Or use an immersion blender directly in the pot. Serve the pureed soup in individual bowls and top with the rosemary and a small dollop of crème fraîche.

Serves 8.

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