

Pumpkin Curry Soup

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(I made for soup swap)

Ingredients:

- 2 medium onions, diced
- 2 Tablespoons olive oil
- cloves garlic, minced
- 1 inch of fresh ginger root, finely chopped
- 2 teaspoons ground cumin
- 1 teaspoon ground coriander
- 1/8 teaspoon ground cardamom
- 1/4 teaspoon ground galangal (or ginger)
- 1/2 teaspoon ground mustard
- 1 teaspoon curry powder
- 1/2 teaspoon red pepper flakes
- 1/4 teaspoon ground cayenne pepper
- 1 teaspoon salt
- 1 can coconut milk (about 15 oz)
- 2 cans pumpkin (about 15 oz each)
- 1 1/2 cups water
- 1 cup chicken broth
- 2 cups jasmine rice (dry, uncooked)

Directions:

1. Heat the olive oil in a large pan. Add the onions, garlic, and ginger and cook over medium low heat several minutes until softened.
2. While the onions are cooking, start cooking the jasmine rice according to the directions on the package. (Basically, bring the rice and 3 cups of water to a boil. Stir well, cover, turn heat down to low, and simmer for 18 minutes).
3. Add the spices and stir well.
4. Stir in the coconut milk.
5. Add the pumpkin, broth, and water and stir to mix thoroughly.
6. Continue to cook the soup, stirring occasionally, over medium or medium low until the rice is done.
7. Serve the soup over the rice and enjoy!