

Creamy Pumpkin Soup

Ingredients:

- 1 cup chicken broth
- 1/4 Greek yogurt
- 1 (15-ounce) can pumpkin puree
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1 teaspoon minced fresh garlic
- 1/4 cup chopped onion
- 1 tablespoon honey
- Salt and pepper to taste
- Heavy cream for garnish (optional)



Directions

1. Place all ingredients in a large saucepan over medium-high heat. Bring to a boil. Once soup has come to a boil, lower the temperature to medium-low. Allow soup to cook 15–20 minutes, stirring every so often.
2. Divide into serving bowls and optionally garnish each with a little heavy cream.

Makes 4–6 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.