

Pumpkin Cream Soup with Rosemary and Paprika



Ingredients

1 Tbsp. olive oil

1 Vidalia onion, chopped

1 large carrot, peeled and diced

4 cups vegetable stock, divided

One 29-oz. can 100% pure pumpkin

1 cup half and half

Salt and pepper to taste (if needed)

Paprika

Fresh rosemary

Directions

Measure olive oil into a stockpot. Add onions and carrots; sauté over medium-high heat.

Pour in 1 cup of stock halfway through the cooking process, continuing to heat until vegetables are tender. Add the remaining stock plus the pumpkin and bring to a boil. Turn the heat off but leave the pan on the burner; pour in half and half, stirring through. Wait 15 minutes, then transfer batches to a blender; puree until smooth. If needed, add salt and

pepper. Ladle into serving bowls, sprinkle each dish with paprika, and garnish with a sprig of fresh rosemary.