

## Creamy Pumpkin Soup (Plus it's vegan!)

### Ingredients

- 1 Tbsp vegan olive oil
- 1 white onion- chopped finely
- 2 cloves of garlic
- 2 lbs chopped butternut pumpkin/squash
- 1 lemongrass stalk
- 1 Tbsp fresh ginger, grated
- 1 bunch of cilantro
- 4 Cups of vegetable stock
- 1 can of coconut milk (13.5 oz)

### Directions

Cut root off cilantro, save, wash, dry and set aside.

Saute onions and oil over medium heat in large saucepan. Cook until the onion is translucent. Add lemongrass and cilantro roots. Cook until soft.

Add pumpkin and cook for 5 minutes.

Add vegetable stock. Bring to a boil, then reduce to low heat. Cook for 30 minutes until the pumpkin is soft.

Remove from heat and let cool.

Pour into a blender. Blend until smooth. Add cilantro- but save a little for garnish!

Pour the pumpkin mixture back into your saucepan and add 1/2 the can of coconut milk. Stir.

Serve soup into bowls. Spoon extra coconut milk into center of soup and top with cilantro leaves.