



Pumpkin coconut soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500 grams of pumpkin
- 1 tablespoon of butter
- 1 onion, cubed
- 1/2 tablespoon of red curry paste
- 100 ml of coconut milk
- 1 tablespoon of soy sauce
- 1 tablespoon of fish sauce

For garnish:

- 1/2 cup of red jasmine rice
- 1 cup of chickpea
- chopped parsley
- 2 tablespoons of avocado oil

Instructions

1. Melt butter in a pot, add red curry paste, fry 1 minute, add onion, fry till onion change color, add pumpkin and 1 cup of water.
2. Bring to boil, reduce heat and simmer 20 minutes till pumpkin is soft.
3. Add coconut milk, soy and fish sauce. Mix well.
4. Blend soup.
5. Serve with red jasmine rice, chickpea, avocado oil and parsley.
