

Pumpkin Chicken Curry Soup

Bursting with rich flavor, this soup is a definite crowd pleaser on chilly nights.

Prep time: 30 minutes

Cook time: 30 minutes

Ready in: 1 hour

Servings: 8

Happy taste buds: Lots



Ingredients

6 oz box long grain and wild rice mix	1 cup chicken bouillon
3 chicken breasts	1 pinch nutmeg
4 tablespoons butter	1/4 tsp pepper
1/2 cup chopped onion	1 cup heavy cream
2 cloves garlic, minced	1 cup half and half
1 bay leaf	2 cups powdered sugar
1 1/2 teaspoons curry	
2 cups pureed pumpkin	

Directions

1. Start cooking the wild rice according to the directions on the box.
2. Cook chicken and shred it.
3. In a separate medium-large pot, saute onion in butter for a few minutes and then add garlic. Cook until onion is clear.
4. Add all other ingredients except the heavy cream, half and half and wild rice. Stir and then let simmer on medium-low heat for 30 minutes. Then add heavy cream, half and half and rice. Stir and bring back to medium heat and serve.
5. Enjoy.

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