

Spooky Spider Web Pumpkin Soup

11 ingredients · 20 minutes · 4 servings



Directions

1. In a large pot, heat coconut oil over medium heat. Stir in pumpkin, broth, almond milk, ginger, sage, maple syrup, salt and pepper.
2. Bring to a boil and let simmer for about 10 minutes. Divide the pumpkin soup into separate bowls.
3. Meanwhile, slice your black olives and set aside for garnish.
4. Put the coconut milk into a squeeze bottle and draw a spiral in each bowl of soup. Use a toothpick to draw straight lines from the center of each spiral to the outer edges.
5. Garnish soup with olive slices in the form of spiders. Enjoy!

Notes

No Coconut Milk

Use Greek yogurt.

No Squeeze Bottle

Place coconut milk in one end of a small plastic sandwich bag and make a very small cut in the corner. Gently squeeze the milk out of the bag to draw your spiderwebs.

Storage

Store in the fridge up to 3-4 days or freezer up to 6 months in an air-tight container. If storing in mason jars, use wide-mouth jars and leave at least 1 inch of space at the top to allow the fluid to expand.

Serve it With

Toasted organic bread and our Grilled Cherry Salad.

Not Feeling Spider Webs

Obviously there is no need to add the spider web. Just thought this would be a super fun recipe for you all :)

Ingredients

- 2 tbsps Coconut Oil
- 2 1/4 cups Pureed Pumpkin
- 2 cups Organic Vegetable Broth
- 1/2 cup Unsweetened Almond Milk
- 1 tsp Ground Ginger
- 1 tsp Ground Sage
- 1 1/2 tpsps Maple Syrup
- 1/2 tsp Sea Salt
- 1/4 tsp Black Pepper
- 1/4 cup Organic Coconut Milk (optional)
- 1/4 cup Black Olives (pitted and sliced)