Pumpkin Black Bean Soup

| **MAKES/YIELDS 1 QUART** |
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| Olive oil  | 2 TBSP.  |
| Onion, small dice  | ½ each  |
| Chicken stock  | 16oz.  |
| Tomatoes, diced, canned  | 8oz.  |
| Black Beans  | 8oz.  |
| Pumpkin Puree  | 8oz.  |
| Heavy cream  | 4oz.  |
| Curry powder  | ¼ tsp.  |
| Ground cumin  | ¼ tsp.  |
| Cayenne powder  | ¼ tsp.  |
| Chorizo sausage, small dice  | 6oz.  |
| Salt and pepper  | TT |
| Garnish:ChivesPumpkin seeds Heavy cream  |  |
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Instructions:

1. Heat the oil in a medium stockpot. Add the onions and sweat over medium-low heat until translucent, 2 to 3 minutes.
2. Add chorizo and brown till cooked through. Add tomatoes and pumpkin puree and simmer. Add chicken stock and bring to simmer
3. Reduce heat and add spices and heavy cream. Adjust seasonings to taste.
4. To finish the soup for service, garnish with pepitas and chives, and drizzle of heavy cream. Adjust seasoning with salt and pepper. Serve in heated bowls or cups.