

Pumpkin Veggie Soup

Makes: 50 servings

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Ingredients	Weight	Measure
Pumpkin puree		25 cups
Onion, chopped		8 cups
Carrots, peeled and diced		8 cups
Celery, diced		8 cups
Olive oil		1/2 cup
Garlic cloves, chopped		1 1/2 cup
Bay leaves		16 leaves
Peppercorn		1/2 cup
Thyme		3 Tbsp
Low sodium chicken stock		33 cups
Cinnamon		3 Tbsp
Paprika		3 Tbsp
Low-fat vanilla yogurt		1 cup
Salt		1 1/2 Tbsp



Directions

1. Warm the olive oil in a large pot (5 gallons or larger) over medium heat.
2. Saute the carrots, celery, onion and garlic until onions are translucent for about 5 to 10 minutes. If working with a pot that only holds 5 gallons, then you may need to work in

batches and then combine once all are sauteed.

3. Add the dry spices and the thyme. Add the pumpkin puree and chicken stock. Bring to a boil and simmer for about 15 minutes.

4. In batches, add mixture into a blender and blend until smooth. Season. Put back in the large pot to gently simmer. Finish with yogurt and adjust the seasonings.