KABOCHA (JAPANESE) SQUASH SOUP
(YIELD: 10~12 SERVINGS)

INGREDIENTS

1. 1 whole kabocha squash, seeded and quartered ~1500gram without peel
2. 1 teaspoon freshly ground white pepper
3. 3 cups chicken or vegetable broth
4. ¼ cup honey
5. 1 teaspoon minced fresh ginger
6. ½ cup heavy cream
7. ¼ teaspoon freshly grated nutmeg
8. kosher salt for taste

PREPARATION

1. Steam the squash in rice cooker until tender.
2. Scoop the flesh from the skin (one can cook it whole if prefer since the skin is extremely nutritious. However, the color is not as pretty when cooked with skin) into a large pot. Add the broth, honey and ginger. Place over medium heat and bring to a simmer, approximately 7 to 8 minutes. Using a spatula, press and stir firmly until smooth. Stir in the heavy cream and return to a low simmer.
3. Add in a carton (32 oz, 946ml) of Trader Joe’s Creamy Corn & Roasted Pepper Soup and keep stirring.
4. Season with the salt, white pepper, nutmeg, and some paprika. Garnish with rosemary.