

Fennel Pumpkin Soup

Ingredients

1	large fennel bulb trimmed and chopped
1 cup	chopped onion
4	garlic cloves, minced
4 cups	vegetable broth (or more if desired)
1	16 oz can of pumpkin
2½ tsp	chopped fresh thyme leaves
½ tsp	chopped fresh thyme leaves for garnish when serving
	Salt
2 cups	chopped fresh shitake mushroom caps

Preparation

- In large pot, in small amount of water, sauté until tender, fennel and onion (about 10 minutes)
- Add garlic and cook 5 minutes longer.
- Remove from heat.
- Combine fennel mixture, 1 cup of vegetable broth and pumpkin in a blender or food processor.
- Puree until smooth.
- Return fennel mixture to pot
- Add remaining 3 cups of vegetable broth and 2 ½ teaspoons of chopped fresh thyme leaves.
- Cook over medium-low heat for 10 minutes, stirring frequently.
- Season with salt.
- Sauté chopped shitake mushrooms in small amount of water in separate pan on medium heat for 5 minutes adding small amount of water if needed to prevent mushrooms from sticking to pan.
- To serve, spoon soup into individual bowls and sprinkle with sautéed mushrooms adding a dash of chopped fresh thyme leaves as a garnish.