

### **Pumpkin White Bean**

Chop:

1 medium onion

4 cloves garlic

Sauté on medium heat in a stockpot in 2-3 Tbsp olive oil.

Add:

1 quart chicken broth

1 quart water

With a few sprigs of thyme, parsley and sage, make a bundle and tie together with some string and toss in the pot (the flavors seep into the soup nicely, and you remove it later).

Bring to a boil and simmer.

While above is simmering,

Chop:

2 leeks, white ends only

Sauté in a separate pan in olive oil until softened, then add 4 cups pumpkin puree

(If using chunks of fresh cooked pumpkin/squash, add here)

Combine well and heat through.

Add to stockpot:

2 cans cannellini beans, drained and rinsed

pumpkin/leek mixture

Allow to simmer at least 30 min (or longer).

Remove your herb bundle.

Blend soup in batches or with a hand blender to desired consistency.

Optional: If you have any fresh sage leaves left, fry them whole in some olive oil until crisp and add salt.

Sprinkle them onto your soup, it's magical!