



Santa Fe Pumpkin Soup

Makes 10 portions

Ingredients:

10 cloves	Roasted Garlic Cloves
2 1/2 cups	Red Onion, sauteed
3/4 tsp	Ground Chipotle Spice
3 /4 tsp	Smoked Paprika Spice
5 cups	Vegetable Stock, Unsalted
5 cups	Pumpkin Puree
5 cups	Silk Unsweetened Almondmilk
5 tsp	Kosher Salt
1/4 tsp	Black Pepper, Ground
2 1/2 cups	Dairy-Free Roasted Garlic Yogurt Drizzle

(see recipe below)

Instructions:

1. Place garlic, sauteed red onion, chipotle, paprika, veg stock, pumpkin puree, Silk Coconutmilk, salt, and pepper in a Vitamix and puree until smooth.
2. Ladle soup into bowls.
3. Garnish with a swirl of roasted garlic yogurt, fresh herbs, and tortilla strips.

Recipe and phot courtesy of Danone

Dairy-Free Roasted Garlic Yogurt Drizzle

Makes 10 portions

Ingredients:

2 1/2 cups	Silk Dairy-Free Almondmilk Yogurt Alternative
5	Roasted Garlic Cloves
1/4 tsp	Kosher Salt
2 1/2 Tbsp	Extra Virgin Olive Oil

Instructions:

Blend all ingredients together until smooth.

Recipe and phot courtesy of Danone