

Kabocha Squash, Corn, Coconut Milk Soup with Asparagus, Leeks & Baby Bok Choy

Ingredients

- 1 roasted kabocha squash – about 2 cups
- 1 ½ cups corn
- 1 cup lite coconut milk
- 2 cups shredded baby bok choy
- 1 large leek diced
- 16 spears asparagus
- 2 tbl penzeys fine herbs (approx)
- ½ tsp ground ginger
- Grains of paradise
- ½ salt to taste
- Pepper to taste

Method

1. Add roasted kabocha squash, corn, lite coconut milk and blend
2. Sautee diced leek in water until softened and caramelized (use a pot versus a skillet)
3. Add kabocha squash mixture to leeks and mix thoroughly
4. Add asparagus and bok choy to pot. Add fines herbs, ginger, salt & pepper to pot and mix thoroughly
5. Simmer until asparagus is tender and cooked
6. Garnish with a grind or two of grains of paradise