



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Butternut pumpkin seeds

Did you know you can toast and eat pumpkin seeds? Separate them from the stringy pulp, rinse in a colander under cold water and shake dry. Then, spread in a single layer on an oiled baking sheet (season with salt & cumin if you want) and toast for 15–20 minutes at 180°C.



## 4 Pumpkin Soup with Cheesy Scones

Warming, filling, wholesome... and really pretty!



30 minutes



4 servings



Pork

6 July 2020

*Not feeling like soup? Make pasta!*

*Instead of making soup, you can toss the pumpkin in a little oil and herbs, then roast it in the oven at 200°C for 20–25 minutes or until tender. Then, slice spring onion & prosciutto and pan-fry both. Mix prosciutto/spring onion mix, roast pumpkin, and grated cheese with cooked pasta.*

## FROM YOUR BOX

SPRING ONIONS	1/2 bunch *
CELERY STICKS	2
BUTTERNUT PUMPKIN	1
MEDIUM POTATOES	2
CHICKEN STOCK PASTE	3/4 jar *
SCONE MIX	1 packet (350g)
THYME	1/2 packet *
GRATED CHEESE	1/2 packet (100g) *
PROSCIUTTO	1 packet (100g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil/butter, salt, pepper, ground cumin, milk (of choice)

## KEY UTENSILS

large saucepan, 2 oven trays, stick mixer

## NOTES

For extra flavour, feel free to add other herbs & spices of choice. We love chilli, coriander, garam masala, smoked paprika, cayenne or garlic.

You can leave the potatoes un-peeled, too!

If you prefer, you can fry the prosciutto in a frying pan instead of baking it.

Instead of water in step 5, you can add milk, cream or coconut milk.

**No pork option** – prosciutto is replaced with sliced turkey.

**No gluten option** – scone mix is replaced with GF loaf. Slice, sprinkle with cheese, and bake to warm.



### 1. COOK THE SPRING ONIONS

Set oven to 220°C.

Heat a large saucepan with **1 tbsp oil** over medium-high heat. Chop spring onions and celery, adding to pan as you go. Cook for 2–3 minutes, then add **3 tsp cumin** (see notes).



### 2. ADD PUMPKIN & POTATO

Peel and chop pumpkin and potatoes (see notes), adding to pan as you go with 3 tsp chicken stock and **1 L water**. Bring to the boil and simmer, covered, for 15 minutes or until pumpkin is soft.



### 3. MAKE THE SCONES

Combine scone mix, half the thyme leaves and 50g cheese in a bowl. Make a well in the centre and mix in **200 ml milk** and **2 tbsp oil** to make a soft dough. Knead gently and form into 12 scones. Place on a lined oven tray, sprinkle with remaining 50g cheese, and bake for 10–15 minutes.



### 4. COOK THE PROSCIUTTO

Spread prosciutto on another lined oven tray, cook on the top shelf in the oven for 5 minutes, or until crisp (see notes).



### 5. BLEND THE SOUP

Using a stick mixer, blend soup until smooth. Add a little extra water (see notes) if too thick. Season with **salt and pepper**.



### 6. FINISH AND PLATE

Serve soup in bowls, top with prosciutto and remaining thyme leaves. Serve scones on the side with **butter** (optional).

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

