



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  2 servings  Pork

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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	1/4 bunch *
CELERY STICK	1
DICED BUTTERNUT PUMPKIN	1 packet (700g)
CHICKEN STOCK PASTE	3/4 jar *
SCONE MIX	1 packet (175g)
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.

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 **2 tsp cumin** (see notes).



2. ADD PUMPKIN

Add pumpkin to pan with 2 tsp chicken stock and **750 ml water**. Bring to the boil and simmer, covered, for 10–15 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 **100 ml milk** and **1 tbsp oil** to make a soft dough. Knead gently and form into 6 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 and **butter** on the side.

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**

