

**USE
IT UP™**

**LIKE YOUR
GRANNY!**



**GRANNY JOYCE'S
PUMPKIN SOUP**



GRANNY JOYCE'S PUMPKIN SOUP

A Recipe by Joyce Deane



Prep time



Cook time



Serves



NEED

1/2 pumpkin (peeled
and chopped)

Any vegetables
you have. Joyce
uses: 1 carrot,
1 celery stem
and 1 potato

1/2 brown onion

1 tbsp butter or oil

2 cups of
vegetable stock
liquid

Salt and pepper
to taste

Dollop of cream to
serve (optional)

Got some pumpkin and veggies lying around in your fridge? Granny Joyce shares her foolproof pumpkin soup recipe that uses up all your veggies, is creamy and delicious!

HOW

1. Roughly chop all vegetables.
2. Heat butter in a large saucepan over medium-high heat and cook onion, stirring until softened.
3. Add all chopped vegetables into the pan with the stock and cover with water.
4. Cook on low to medium heat for up to 45 minutes.
5. Use a stick blender or transfer to blender to blitz until smooth.
6. Season to taste and add a dollop of cream to serve.



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**