Slow Cooker Pumpkin Soup



Cozy up with this creamy Pumpkin Soup, made effortlessly in your Nesco Slow Cooker. Perfect for fall with customizable flavor options!

Your Key Ingredient:

NESCO Slow Cooker

Ingredients:

- 1 small pumpkin (2 lbs), scrubbed and cut into 2-inch chunks
- 1 small onion, roughly chopped
- 2 medium Russet potatoes, peeled and chopped
- 4 cups vegetable broth
- ½ cup heavy cream
- 1 tsp kosher salt
- ½ tsp pepper

Optional Add-ins (choose one):

- 1 tbsp chili powder (add cayenne/red pepper flakes for heat)
- 1 tbsp curry powder + ¼ cup brown sugar
- 1 tsp pumpkin pie spice + 2 tbsp maple syrup or honey
- 1 tsp orange/lemon zest + ¼ cup juice instead of cream + 1 tsp ground ginger
- 1-2 apples, peeled and chopped + 1 tsp cinnamon

Instructions:

1. Add pumpkin, onion, potatoes, broth, salt, and pepper to the Nesco slow cooker.
2. Cook on Low for 7-8 hours or High for 4 hours.
3. Blend the soup until smooth using an immersion blender.
4. Stir in the heavy cream and adjust seasonings. Serve warm!