



Calabaza Bisque with Plantain Rounds

(TIO JORGE® Crema de Calabaza & PURE & SIMPLE® C.P.S. Plantain Rounds)

- 32oz. Tio Jorge Crema de Calabaza
- 12-16 pieces Pure & Simple Sweet Plantain Rounds
- ½ cup coconut milk
- 500ml vegetable stock
- 1 tsp. onion powder
- 1 tsp. garlic, granulated
- ¼ tsp. thyme
- ¼ tsp. basil
- ½ tsp. cayenne pepper
- ¼ tsp. cumin
- ¼ tsp. kosher salt
- ¼ tsp black pepper, ground

Procedure:

1. Put the Tio Jorge crema de Calabaza in a blender or food processor with the coconut milk and process until smooth.
2. Place the Calabaza in a medium/large pot over medium-high heat. Add the stock and the seasonings and cook for 5 minutes.
3. Reduce to a simmer and cook for 20-30 minutes.
4. While the soup is simmering heat a medium sized pan over medium high heat.
5. Once the pan and oil are good and hot, add in the plantain rounds.
6. Cook for 3 minutes and then flip the plantain pieces over.
7. Cook for another 3 minutes and remove from the pan.
8. Place on a paper towel lined plate to absorb any excess oil.
9. When the soup is ready pour into the bowls and top with 3-4 slices of plantains.