

Thai Style Squash Soup

Ingredients:

| | |
|----------------------------------------------------|-------------------------------------|
| 2 (14 1/2 oz cans) | Fat Free , Low-Sodium Chicken Broth |
| 1 lb. | Roasted Squash |
| 1 (12 oz.) can | Mango Nectar |
| 1/4 cup | Reduced-fat peanut butter |
| 2 tablespoons | Rice Vinegar |
| 1 1/2 tablespoons | Minced Green Onions |
| 1 teaspoons | Grated peeled fresh ginger |
| 1/2 teaspoon | Grated orange rind |
| 1/4 teaspoon | Crushed Red Pepper |
| 1 clove | Garlic, crushed |
| Chopped Fresh Cilantro (optional) for garnish only | |

Procedure:

1. Combine first 2 ingredients in a large saucepan, and bring to a boil.
2. Cover, reduce heat, and simmer 10 minutes.
3. Combine 1 cup Squash mixture and peanut butter in a blender or food processor; process until smooth.
4. Add mixture to pan.
5. Stir in vinegar and next 5 ingredients.
6. Cook 3 minutes or until thoroughly heated.