

Indian Spiced Zucchini Soup with Curried Pepitas paired with Davis Estates Sauvignon Blanc

INGREDIENTS:

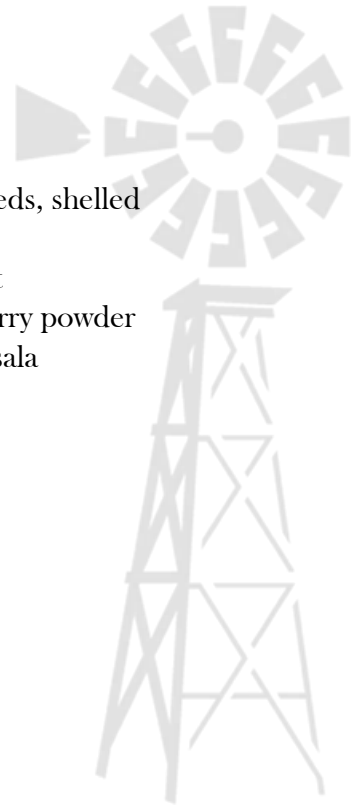
Indian Spiced Zucchini Soup

4 tablespoons extra virgin olive oil
3 cups yellow onion, diced
3 cloves garlic, chopped
1 serrano chile, seeds and membrane removed
5 ounces russet potato, peeled and thinly sliced
(cooks faster when thinly sliced)
2 teaspoons Garam Masala
½ teaspoon Madras Curry Powder
7 cups zucchini, cut in half moons about ¾ inch
4 cups chicken broth
½ cup cilantro, chopped, loosely packed
½ cup mint, chopped, loosely packed
3 teaspoons lemon juice
4 tablespoons Whole milk Yogurt (Garnish each
soup with a dollop)

SERVES: 4

Curried Pepitas

1 cup raw pumpkin seeds, shelled
2 teaspoons canola oil
1 teaspoon kosher salt
1 teaspoon madras curry powder
1 teaspoon garam masala



METHOD:

Indian Spiced Zucchini Soup

- Heat the olive oil in a large pot over medium-high heat. Add the onion, garlic, serrano, and potato, sauté for 4 to 5 minutes until the onions are translucent and soft, stirring every so often so potato doesn't stick.
- Add the garam masala and curry powder and stir cooking until fragrant about one minute. Add the zucchini and stir for a minute or two then add the chicken broth and bring to a boil. Lower heat and simmer until zucchini are tender, about 10 minutes.
- Remove the soup from the heat. Add the mint, cilantro and lemon juice. Place soup in a blender and puree until just blended, we prefer this soup to have texture from the vegetables.

Curried Pepitas

- Preheat oven to 350F.
- Place all ingredients in a bowl and toss to coat evenly.
- Pour the pumpkin seeds on a parchment paper lined baking sheet. Bake for about 8-10 minutes.

To Finish

Ladle your soup into individual bowl, garnish with sprinkle with Curried Pepitas. Serve immediately with a chilled glass of Sauvignon Blanc.