

## **Introducing our Guest Chef** **MORGAN!**

It's true, now and then we let our people take some time off. Chef Tara works so hard we figured she could use a break. This week we have brought in a guest chef. Chef Morgan is head chef and Food and Beverage Director of a fine dining establishment in Washington state. His style is a little different than Chef Tara, but we think you will enjoy!

### **Pumpkin Wonton Soup**



#### **Shopping List**

1 small can of pumpkin mix (not the pie mix)  
1 package of wonton sheets  
8oz of pure 100% maple syrup  
1 box of roasted chicken broth (for total Vegan get  
roasted Veg.  
1 Leek (medium sized)  
1 small package of sliced almonds  
Minced garlic  
Paprika  
Oregano  
Salt  
White pepper

#### **Here We Go!**

Open the can of pumpkin mix and place in a medium sized bowl  
Add 1 table spoon of Paprika, Oregano, and Minced Garlic to Pumpkin mix  
Add 1/2 tea spoon of salt and pepper  
Stir spices in  
Combine broth and maple syrup in a large sauce pan and place on medium heat  
Meanwhile.....Chop up center most part of the leek. (Leave the leaves and the lower end) cut in half lengthwise then cut again and once more

Place leeks in sauce pan

Add package of sliced almonds to sauce pan

Open package of wontons

Place a small amount of pumpkin mix in center of wonton.

Dab your finger in a small amount of water and wet two edges of wonton

Fold in half like a triangle pressing sides tightly.

Take the two lower corners and attach with small amount of water to the top of the triangle  
(Now you have a wonton!)

Make as many as you like (A package should yield about 24-30)

When you have finished desired number, place in the sauce pan and allow to cook until all float to the surface.

It's that easy!! Serve and enjoy!

For added elegance add a dollop of Creme Fraiche in the center

**Bon Apetite**

**Chef Morgan**