

DINNERLY



Curry Pumpkin Bisque with Chicken & Grilled Cheese Croutons



30-40min



2 Servings

You're not gonna find a soup like this just anywhere. We're enhancing that creamy pumpkin flavor you love with a bit of curry powder for an earthy, savory edge. Sure, you could serve it up with plain, crusty bread, but where's the fun in that? We're making crispy, cheesy croutons instead. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 mini baguette ^{2,3}
- 2 (2 oz) shredded cheddar-jack blend ¹
- 2 (¼ oz) curry powder
- 15 oz can pumpkin purée
- ¼ oz fresh parsley
- 3 oz mascarpone ¹
- 10 oz pkg boneless, skinless chicken breast

WHAT YOU NEED

- butter ¹
- kosher salt & ground pepper
- sugar
- neutral oil
- apple cider vinegar (or vinegar of your choice)

TOOLS

- medium pot
- microwave
- medium nonstick skillet
- immersion blender or blender (optional)

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 950kcal, Fat 55g, Carbs 65g, Protein 59g



1. Prep ingredients

Halve **onion** and thinly slice ¼ cup; coarsely chop remaining.

Slice off ¼ inch from ends of **bread** and discard. Cut remaining into ¼-inch thick rounds. Divide **half of the shredded cheese** among half of the bread; sandwich with another piece of bread. Spread **butter** on both sides of bread and sprinkle remaining shredded cheese over top; press to adhere.



2. Start soup

Heat **2 tablespoons butter** in a medium pot over medium heat. Add **chopped onions** and season with **salt** and **pepper**. Cook, stirring frequently, until softened and translucent, about 5 minutes. Add **4 teaspoons curry powder**; cook until fragrant. Add **2 cups water** and bring to a simmer, scraping up any browned bits from bottom of pot.



3. Add pumpkin & fry onions

Add **pumpkin**, **1½ teaspoons sugar**, and **1 teaspoon salt**. Reduce heat to low until step 5.

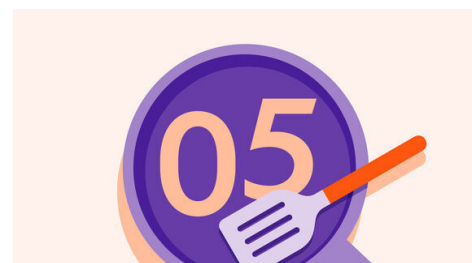
Add **sliced onions** to a medium microwave-safe bowl. Add enough oil to just cover onions (about 5 tablespoons). Microwave until browned and frizzling, stirring halfway through, 3–4 minutes. Using a fork, transfer onions to a paper towel.



4. Make grilled cheese

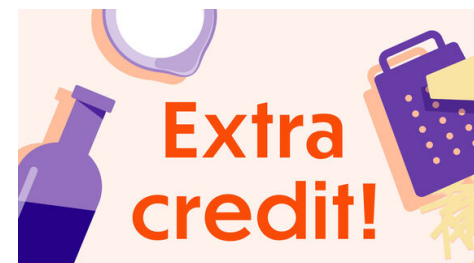
Heat a medium nonstick skillet over medium. Add **grilled cheese sandwiches**; cook until browned and cheese is melted on inside and crisp on outside, about 3 minutes per side. Transfer to a plate, reserve skillet.

Coarsely chop **parsley leaves**.



5. CHICKEN VARIATION

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken and cook until golden brown and cooked through, 3–4 minutes per side. Transfer to a cutting board to rest, 5 minutes.



6. Finish & serve

Stir **mascarpone** into **pumpkin soup**. Add **½ teaspoon vinegar** and season to taste with **salt** and **pepper**. For smoother consistency, use an immersion blender or blender to purée.

Serve **curry pumpkin bisque** topped with **fried onions**, **parsley**, and a **pinch of curry powder**. Cut **chicken** into slices. Serve **grilled cheese croutons** and **chicken** alongside. Enjoy!