Pumpkin and Bean Soup

15-ounce can white beans, drained

Servings: 6 cups

Rinse fresh vegetables under running water. Scrub firm-skin veggies with a vegetable brush while rinsing.

1 small onion, chopped fine
1 cup water
15-ounce can pumpkin or 2 cups fresh, cooked and mashed
1½ cups apple juice
½ teaspoon cinnamon
½ teaspoon nutmeg, allspice or ginger
½ teaspoon black pepper
¼ teaspoon salt

- 1. Wash hands and surfaces.
- Blend white beans, onion and water with a potato masher or blender until smooth.
- In a large pot, combine the pumpkin, juice, cinnamon, nutmeg, black pepper and salt. Stir, then add the blended bean mix to the pot.
- 4. Cook over low heat for 15 to 20 minutes, until warmed through.

5. Refrigerate leftovers immediately.



Nutrition I servings per container	
Serving size 1 Amount per serving	cup (213g
Calories	140
•	% Daily Value
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 350mg	15%
Total Carbohydrate 29g	11%
Dietary Fiber 4g	14%
Total Sugars 10g	
Includes 0g Added Suga	rs 0 %
Protein 6g	
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 3mg	15%
Potassium 414mg	8%
*The % Daily Value tells you how muc serving of food contributes to a daily d day is used for general nutrition advice	iet. 2,000 calories a

Helpful Tips

- Try other canned beans like garbanzo, small red or pinto beans.
- Cooked mashed sweet potatoes or butternut squash can be used in place of the pumpkin.
- Go online to find a farmers market at: seasonalandsimple.info or other Missouri local foods at: showmefood.org
- Make mealtime family time cook, eat and talk together.
- They learn from watching you eat fruits and veggies and your kids will, too.

Source: SNAP-Ed Connection Recipe Finder, adapted from Pennsylvania Nutrition Education Network

Funded in part by USDA SNAP.

For more information, call MU Extension's Show Me Nutrition line at 1-888-515-0016. Running out of money for food? Contact your local resource center or go online to mydss.mo.gov/food-assistance