

Soup Joumou - Haitian New Year's Soup

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/haitian-new-year-s-soup-recipe>

Ingredients:

- 1 1/2 pounds butternut squash
- 2 tablespoons vegetable oil
- 1 cup white onion chopped
- 1 leek medium, white and pale-green parts only, chopped
- 1 turnip medium, peeled, cut into bite-sized pieces
- 1/4 pound carrots peeled, chopped
- 1/2 pound potatoes peeled, cut into bite-sized pieces
- 1/2 habanero chile seeded, minced
- 2 chicken bouillon cubes
- 3 celery ribs trimmed, chopped
- 1 cup cabbage coarsely chopped
- 5 radishes peeled, chopped
- 1/2 red bell pepper chopped
- 1/2 tablespoon vinegar
- 1/2 cup pasta I used penne
- 1 pound stewing beef cubed and cooked
- toasted bread for serving, optional
- 1 lime for serving, optional