**Creamy Bacon Pumpkin Soup**   
Adapted from FedandFit   
Serves 8 servings

8 ounces bacon   
2 cups chicken broth   
29 ounces canned pumpkin   
2 14 ounce cans of coconut milk   
1/2 teaspoon ground ginger   
1/2 teaspoon kosher salt   
1/2 teaspoon ground cloves   
fresh sage, chopped {optional}

Crisp the bacon in a large pot. Remove the bacon and set aside. Add the broth, pumpkin, coconut milk from 1 and ¾ cans, ginger, salt, and cloves. Let it simmer on medium/low for 15 minutes.   
Serve warm in a bowl topped with a drizzle of remaining coconut milk, crispy bacon, and fresh sage.