

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Coconut Curry Sweet Potato Soup

4-6 servings; Prep Time: 10 minutes; Cook Time: 50 minutes; Total Time: 1 hour

3 tablespoons olive oil
1 large onion, roughly diced
2 large yams, peeled and cubed
2 large sweet potatoes, peeled and cubed
6 cups chicken or vegetable broth
Salt and pepper, to taste
1 tablespoon curry powder
½ teaspoon cinnamon
¼ teaspoon coriander
¾ teaspoon cumin
1 bay leaf
1 13.5-ounce can light coconut milk

Directions:

- In a large pot, preheat olive oil over medium heat. Sauté onions, yams, and sweet potatoes 5-7 minutes or until edges start to brown.
- Pour in chicken broth and all spices. Cover and bring to boil. Reduce heat and simmer 30 minutes or until veggies are fork tender.
- Remove bay leaf and blend soup until completely smooth. Place pureed soup over low heat and stir in coconut milk.

From Lauren's Latest www.laurenslatest.com (she adds mini-marshmallows!)

