

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](http://www.laurenslatest.com) (she adds mini-marshmallows!)*

