

Sweet Potato Soup

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This soup is deliciously sweet and savoury, all at the same time. Serve it with tortilla crisps or warm crusty bread.

Ingredients:

750g sweet potatoes
1 onion
1 red chilli
2 garlic cloves
1 tsp. ground coriander
500ml vegetable stock
1 tsp. paprika
Salt and pepper
Knob of butter

Directions:

1. Finely chop the onion and the chilli, discarding the seeds. Mince the garlic cloves. Peel and roughly chop the sweet potatoes.
2. Heat the butter in a pan and add the onion, garlic, chilli and dried coriander. Cook them for around ten minutes on a very low heat until soft and tender.
3. Add the potatoes and cook for a few more minutes. Add the stock and simmer for ten minutes, then transfer everything to a blender and blitz the soup smooth.
4. Season well and add the paprika before serving.

Author: Laura Young