

**Curried Sweet Potato Ginger Soup**

Serves 4-6

***Ingredients:***

2 tablespoons olive oil  
1 onion, diced  
3 carrots, sliced  
2 cloves garlic, minced  
2-inches fresh ginger, peeled, minced  
1/4 teaspoon cayenne  
1 tablespoon curry powder  
4 sweet potatoes, diced into 1/2-inch cubes  
4 cups vegetable broth  
Kosher salt  
Freshly ground black pepper to taste  
Cilantro minced to garnish

***Directions:***

1. In a 5-quart saucepan, or Dutch oven, heat the olive oil over medium heat. Sauté the diced onion and carrots in the olive oil for about 7 minutes, or until the onion starts to become translucent. Add the minced garlic, ginger, cayenne and curry powder and sauté for an additional minute, or until nicely fragrant.
2. Add the sweet potatoes and broth to the pot, and bring to a boil. Once boiling, lower the heat to a simmer. Allow to cook for 20-25 minutes, or until the potatoes are quite tender.
3. Puree the soup with an immersion blender, or in batches in a blender or food processor. If you prefer a chunkier soup, use a potato masher to break up the larger chunks of potato and carrot.
4. Return pureed soup to the pot. Season with the salt and pepper according to taste. Serve with a generous garnish of cilantro.