



CURRIED SWEET POTATO & CHICKEN SOUP

Serves 6

INGREDIENTS

- 1 tablespoon olive oil
- 6 green onions, chopped
- 3 tablespoons Thai red curry paste
- 1 tablespoon grated fresh gingerroot
- 3 cups chopped cooked sweet potatoes
- 1-1/2 cups turkey or chicken broth
- 1 (13 oz.) can unsweetened coconut milk
- 2 cups cooked, chopped chicken
- Plain yogurt, cilantro leaves, thinly sliced Fresno or jalapeño chile, and/or lime wedges

DIRECTIONS

1. Heat oil in large deep skillet over medium-high heat. Sauté onions about 2 minutes or until tender. Stir in curry paste and ginger; cook and stir 1 minute.
2. Add potatoes, broth, and coconut milk; bring to a boil. Turn off heat; puree mixture with an immersion blender or pour into a food processor and blend until smooth. Return to pan; stir in chicken. Cook for 2 minutes or until heated through.
3. Garnish bowls of soup with yogurt, cilantro, and hot chiles, with wedges of lime alongside.