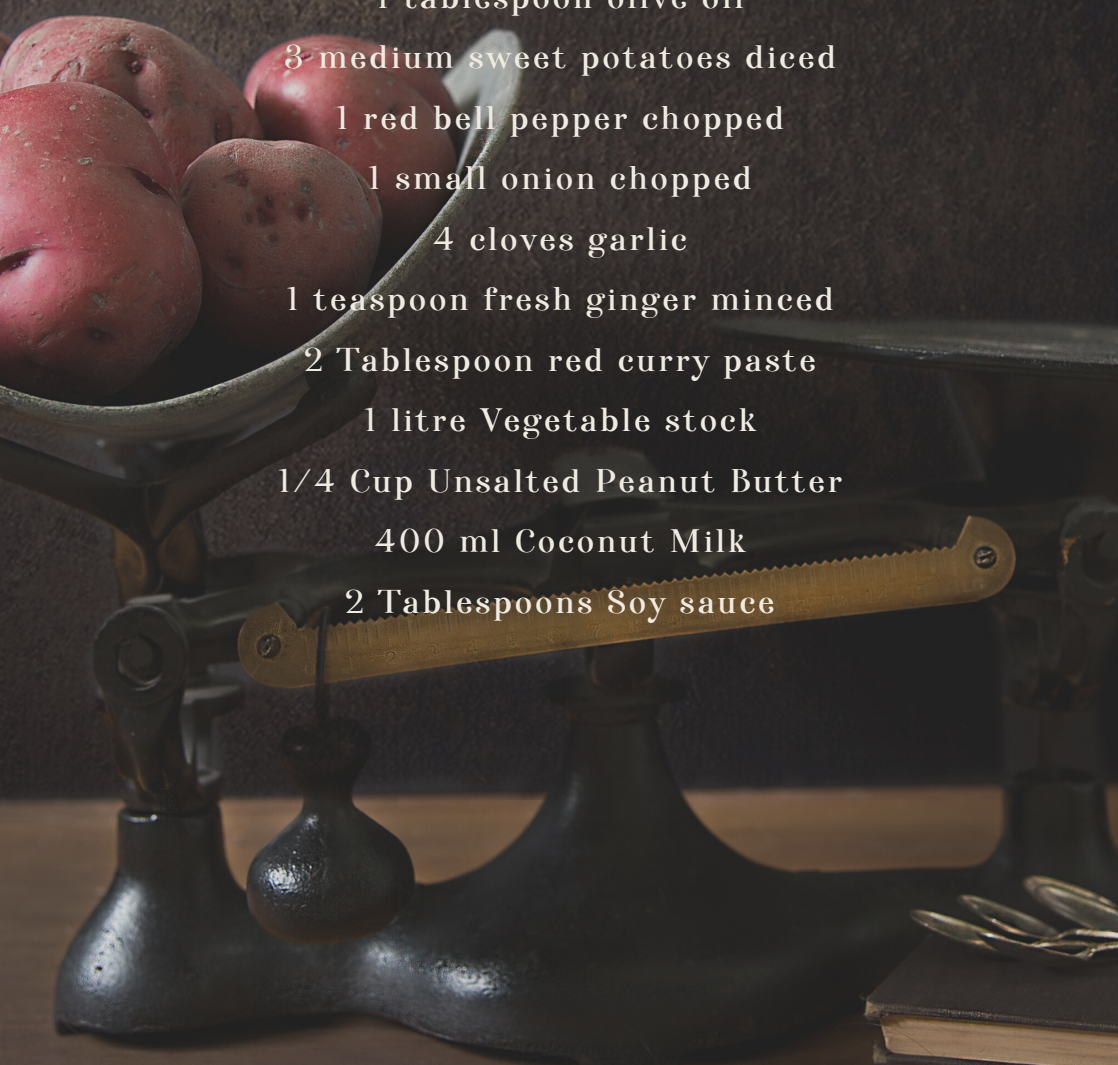
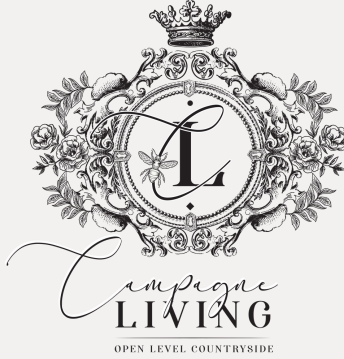




# THAI SWEET POTATO SOUP

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- 1 tablespoon olive oil
  - 3 medium sweet potatoes diced
  - 1 red bell pepper chopped
  - 1 small onion chopped
  - 4 cloves garlic
  - 1 teaspoon fresh ginger minced
  - 2 Tablespoon red curry paste
  - 1 litre Vegetable stock
  - 1/4 Cup Unsalted Peanut Butter
  - 400 ml Coconut Milk
  - 2 Tablespoons Soy sauce



heat olive oil

saute onions, garlic and ginger until fragrant  
add sweet potato and red pepper saute for 5min  
stir in curry paste and cook until fragrant  
add stock, peanut butter, coconut milk  
and soy sauce.

simmer for 20 min until the sweet potatoes  
are tender

blend soup until creamy and smooth  
taste and season with salt and black pepper

