



Thai Sweet Potato Soup

- 1 1/2 pounds orange-fleshed sweet potatoes, cubed
- 1 tablespoon olive oil
- 1 onion, chopped
- 1 (2 inch) piece fresh ginger root, thinly sliced
- 1 tablespoon red curry paste
- 1 (15 ounce) can unsweetened coconut milk
- 3 cups vegetable broth
- 3 1/2 tablespoons lemon juice
- 1 teaspoon sea salt
- 1 tablespoon toasted sesame oil
- 1/2 cup chopped fresh cilantro

Directions:

1. Heat the oil in a large saucepan or soup pot over medium heat. Add the onion and ginger; cook and stir until tender, about 5 minutes. Stir in the curry paste and heat for 1 minute.
2. Whisk in the vegetable broth. Bring to a boil, add potatoes then reduce heat to low and simmer for about 10 minutes.
3. Whisk in coconut milk and continue to simmer for 5 more minutes.
4. Stir in lemon juice and season with salt. Ladle into bowls and garnish with a drizzle of sesame oil and a little bit of cilantro.