Simple Sweet Potato Soup

Jacob · 30/09/2024



Prep Time

50 mins

Dificult

Medium

Servings

8

Description

This easy sweet potato soup recipe has only 6 ingredients I got it from my boyfriends mom who adapted it from another recipe It can be as thick or thin as you like and I like it quite thick To dress it up when serving drizzle some cream on top and float a lime twist or slice of lime on top Delicious served hot or cold

Ingredients

- - 6 medium sweet potatoes
- peeled and chopped - 1 tablespoon minced fresh ginger - 2 cups chicken or vegetable stock - 1 cup water
- or as needed - 1 lime
- juiced - 2 cups milk or cream
- or as needed

Instructions

1. Place potatoes and ginger in a large saucepan. Pour in chicken stock and water; bring to a boil. Reduce heat to medium-low
2. cover
3. and simmer until potatoes have softened
4. about 30 minutes. Purée potato mixture and lime juice in a food processor or with a hand blender until smooth. Return soup to the saucepan and stir in milk; heat until warmed through.