

## **Moroccan Sweet Potato Soup**

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### **Soup**

2 Tbs. olive oil  
1 onion chopped  
Salt and pepper to taste  
5 garlic cloves minced, divided  
2 tsp. garam masala  
1/2 tsp. smoked paprika  
5 cups vegetable or chicken broth  
2 lbs. sweet potatoes, peeled, sliced thin



### **Pesto**

3/4 cup chopped fresh cilantro or parsley  
1-2 Tbs. olive oil  
1 tsp. cumin  
1/2 teaspoon smoked paprika  
Zest from 1-2 lemons  
2 Tbs. lemon juice

1. Heat oil over medium heat until just simmering. Add onion and 1 tsp. salt and cook, stirring frequently, until onion is softened, about 5 minutes.
2. Stir in 3 cloves garlic, garam masala, and paprika and cook until fragrant about 30 seconds.
3. Add broth and sweet potatoes and bring to boil. Reduce heat to medium and cook until potatoes are easily pierced with a knife, about 10 minutes.
4. Combine cilantro, 2 cloves garlic, paprika, oil, lemon zest and juice, salt and pepper to taste.
5. Use an immersion blender to puree soup until smooth. Serve with a spoonful of pesto.