Sweet Potato Lemongrass and Ginger Soup

Serves: 1
Prep time: 10 Minutes
Cooking time: 25 Minutes

This soup will surprise you, with the combination of lime, lemongrass, ginger and coconut flavours.
So different - So yummy

Ingredients:

- 1 shallot, diced
- 1 tablespoon coconut oil
- 1½ teaspoon grated garlic
- 1 tablespoon finely sliced lemongrass
- 1 tablespoon grated ginger
- 1 birds-eye chilli, diced
- pinch curry powder
- pinch paprika
- pinch of turmeric
- 1 cup vegetable stock ***see note below**
- 250g sweet potato, diced
- ¼ cup coconut milk
- 1 teaspoon soy sauce
- 2 teaspoon lime juice
- **Garnish optional**
- Chopped coriander, shallot rings, sliced chilli

Method:

- Heat oil in a heavy base saucepan, add shallots and cook until softens, 1-2 minutes
- Add garlic, lemongrass, ginger, chilli and spices stir whilst cooking for 4-5 minutes
- Add stock and bring to a boil, then add the sweet potato, reduce heat and simmer until fork tender 10-15 minutes
- Stir in the coconut milk, soy sauce and lime juice and blend until smooth
- Place in serving bowl, sprinkle with garnish

Serve and Enjoy!

Note: 1 cup water + 1 teaspoon Vegeta stock powder = 1 cup of vegetable stock