

## ***Sue's Spicy Sweet Potato Soup***

Heat 2 tbsp olive oil in a large soup pot and add the sauté ingredients, cooking until soft.

### **Saute Ingredients:**

1 large finely chopped onion  
1 cup chopped green beans  
1 tsp each: curry powder, cumin, ground ginger  
½ tsp each: cayenne pepper, garlic salt  
1 cup coarsely chopped fresh coriander  
2 tbsp chopped fresh parsley  
2 tbsp minced fresh ginger

### **Add:**

3 chopped apples (leave the skin on)  
3 peeled and chopped large sweet potatoes  
1 medium peeled and sectioned orange  
4 cups broth (veggie, beef or chicken)  
1½ cups chick peas

Bring to a boil for 2 minutes and then cover and simmer for 15 minutes or until veggies are soft.

Puree with a hand blender or in portions in a regular blender. Season with sea salt if needed and add a little more water or broth if you like a thinner soup.