

Bacon Sweet Potato Soup for a Comforting Meal

Saleha · 05/11/2021



Prep Time

40 minutes

Difficulty

Easy

Servings

4

Description

Smoky Sweet Potato Soup with Bacon is sure to be one of your new most favorite food. The soup can be ready in just minutes and with only a few ingredients, you'll be able to cook a double batch (which you'll need to make). Its silky smooth texture with the sweet taste of sweet potatoes and the bacon's saltiness will make you happy always. To find the exact measurements and instructions for this bacon-sweet potato soup recipe do scroll down.

Ingredients

- 4 slices bacon, chopped
- 1 medium red onion, chopped
- 2 cloves garlic, minced
- 1 tsp. kosher salt
- 1/2 tsp. Freshly ground black pepper
- Pinch of cayenne (optional)
- 3 sweet potatoes, peeled and diced
- 4 c. Swanson Chicken Broth
- Juice of 1 lime

Instructions

1. In a large pot over medium heat, cook bacon. Transfer to a paper towel-lined plate and reserve 1tablespoon fat. To pot, add onions and cook until slightly softened, 5 minutes. Add garlic and cook until fragrant, 2 minutes. Season with salt, pepper, and cayenne, if using.
2. Add sweet potatoes and stock. Bring to a boil, then reduce heat to low and simmer until sweet potatoes are tender, 27 to 30 minutes.
3. Blend with immersion blender or transfer to a blender in batches and blend until smooth. Stir in lime juice.
4. Serve warm topped with chopped bacon.