

Bacon-Sweet Potato Soup

Saleha · 05/11/2021



Prep Time

40 minutes

Difficulty

Easy

Servings

4

Description

Take a break from mashing and turn sweet potatoes into this silky soup

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 untilfragrant, 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.