

# Simple Sweet Potato Soup

**2 lbs sweet potatoes, peeled and diced**

**2 cups vegetable stock**

**1 cup coconut milk**

**2 T coconut butter**

**sea salt & pepper, to taste**

**1/4 cup walnuts**

In large saucepan, cover diced sweet potatoes with water and bring to a boil; reduce heat and simmer for 5 minutes until tender. Drain. Place sweet potatoes in blender or food processor with vegetable stock, coconut milk and coconut butter and puree until smooth. Season with sea salt and pepper.

In dry sauté pan, toast walnuts over medium high heat until fragrant. Garnish soup with toasted walnuts.

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN