

Sweet Potato, Peanut Soup – *submitted by Sally Bellerue*

SAUTE IN 2 T. OLIVE OIL:

1 CUP DICED ONION

1 T. MINCED GARLIC

1 T. CHILI POWDER

1 tsp. KOSHER SALT

½ tsp. CAYENNE

ADD ½ CUP EACH CELERY AND CARROTS

¼ CUP RED BELL PEPPER

2 CUPS DICED AND PEELED SWEET POTATOES, COOK 2-3 MINUTES

STIR IN 4 CUPS CHICKEN BROTH

2 CUPS SHREDDED (OR CUT UP) COOKED CHICKEN

1 CAN DICED TOMATOES IN JUICE

½ CUP PEANUT BUTTER

BRING TO BOIL, REDUCE HEAT AND SIMMER 10 MINUTES OR UNTIL POTATOES ARE DONE.

GARNISH WITH DRY ROASTED PEANUTS OR CILANTRO.