

# Sweet Potato & Mango Soup



Serves 4

3T butter	1/8t cayenne pepper, more or less to taste
1 shallot, minced	3c water
1t curry powder	2c sweet potatoes, peeled and cubed
1/2t ginger, ground	1 1/2c mango, peeled, cored and diced
1/2t coriander, ground	1/2t salt, or to taste

Melt butter over medium heat in 3~quart saucepan. Stir in shallots and cook until softened. Stir in the curry powder, ginger, coriander and cayenne pepper until absorbed.

Add the water and bring to boil. Add the sweet potatoes and mango; reduce heat and simmer uncovered for 30 minutes. Add salt to taste.

Using immersion blender, purée soup, until desired thickness is reached. Serve hot.

## Prepare Ahead Tip

Soup can be made ahead and frozen. Thaw overnight in refrigerator day before consumption. Reheat on stove or in microwave until warmed through.