

## Sweet Potato Bisque - 2 servings

### Ingredients:

2 cups vegetable broth

Small piece gingerroot, peeled and chopped

1/4 cup whole coconut milk

1 medium size or 2 small baked/roasted sweet potatoes (can leave the skin on)

1/2 tsp turmeric

1/2 tsp coriander (freshly grinded)

dash of nutmeg

dash of salt and pepper

### Instructions:

Warm the broth, chopped gingerroot and coconut milk in a mediumn-size saucepan on medium heat. Add the potatoes, spices, salt and pepper. Remove from heat and use a hand blender to process to a smooth consistency.

Ready to serve!