

RECIPE | PEPPERS



# SWEET POTATO & ROASTED PEPPER SOUP



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60 min

15 min  
PREP.

45 min  
COOKING



8



easy

## INGREDIENTS

- 6 ct** Pure Flavor® Sweet Bell Peppers
- 6** medium sweet potatoes, peeled & cut into cubes
- 5** garlic cloves, chopped
- 1** red onion, diced
- 1** orange, juiced
- 8 cups** vegetable stock
- 1 cup** Greek yogurt, divided
- ½ cup** olive oil, divided

- ¼ cup** honey
- 1 tbsp** fresh thyme
- 2 tsp** fresh ginger, grated
- Feta cheese, for garnish
- Toasted walnuts, for garnish
- Salt & pepper, to taste
- French loaf, optional for serving

## DIRECTIONS

- 1 Preheat oven to 375°F. Line 2 large baking sheets with parchment paper.
- 2 Spread the sweet potatoes & peppers evenly on baking sheets. Drizzle with ¼ cup of oil and honey. Season with salt & pepper and toss to coat. Roast for 25 minutes until lightly browned. Set aside.
- 3 In a large pot heat the remaining olive oil over medium-high heat and sauté onions and garlic for 5 minutes.
- 4 Add in the ginger & thyme and cook for 30 seconds until fragrant.
- 5 Add roasted potatoes & peppers, vegetable stock, and juice from the orange. Bring to a boil and simmer for 10 minutes.
- 6 Remove from heat and blend until smooth, then stir in ½ cup Greek yogurt.
- 7 Divide into soup bowls and garnish with remaining Greek yogurt, toasted walnuts, and feta cheese. Serve with a side of bread, if desired.