

Sweet Potato Bisque

- 1 Large Onion - peel + dice
- 2 Cloves Garlic, minced
- 1 Piece Candied Ginger, diced
- 1/2 teaspoon fresh thyme, diced
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 3 large Sweet Potatoes
(peeled + diced)
- 6 C. Broth (veggie or
chicken)
- 1/2 C. Unsweetened Almond Milk
- Fresh Cracked Pepper (I like
Smoked!)
- 2 Tbsp BSR Peanut Hazelnut
- Salt -

* In Large Dutch Oven Use slight drizzle of oil and heat + saute' first 6 ingredients. Cook 2 minutes. Deglaze Pan with Broth - Slowly - fill all brown is gone from pan. Add potatoes + remaining Stock. Boil for 35 minutes - stir often.

Puree in Blender, Food Processor or using immersion blender. Return to pot and whisk in milk and PB. Finish with salt + pepper. Let Simmer for 5 min.