

PEOPLE'S KITCHEN

Thai Sweet Potato Soup Recipe



Ingredients:

1 tsp olive oil

2 garlic cloves, chopped

1 red chilli, deseeded and chopped

2cm chunk root ginger, chopped

1 stalk lemongrass, bashed

25g coriander

2 tbsp red Thai curry paste

750ml chicken stock

1 can (400ml) coconut cream

500g sweet potatoes, peeled and roughly chopped

4 kaffir lime leaves

1 lime, juice only, 1 tsp sugar, ½ tsp fish sauce

Method

1. Heat the oil in a large saucepan. Add the garlic, chilli, ginger, lemongrass, coriander stalks and curry paste and cook for 2 – 3 minutes until the aromas are released.
2. Add the chicken stock, coconut cream, lime leaves and sweet potatoes and cook for 15 minutes or until the potatoes are soft. Remove the lemongrass and discard. Carefully transfer to a blender and blitz until smooth.
3. Return to the saucepan; stir through the lime juice, sugar and fish sauce, scatter with the coriander leaves and serve
4. Enjoy with crusty bread & butter!



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