



**READY TO COOK**  
BY HARRIS FARM

# THAI SWEET POTATO SOUP



PREP  
**10 min**



COOK  
**1 hr**



SERVES  
**4**

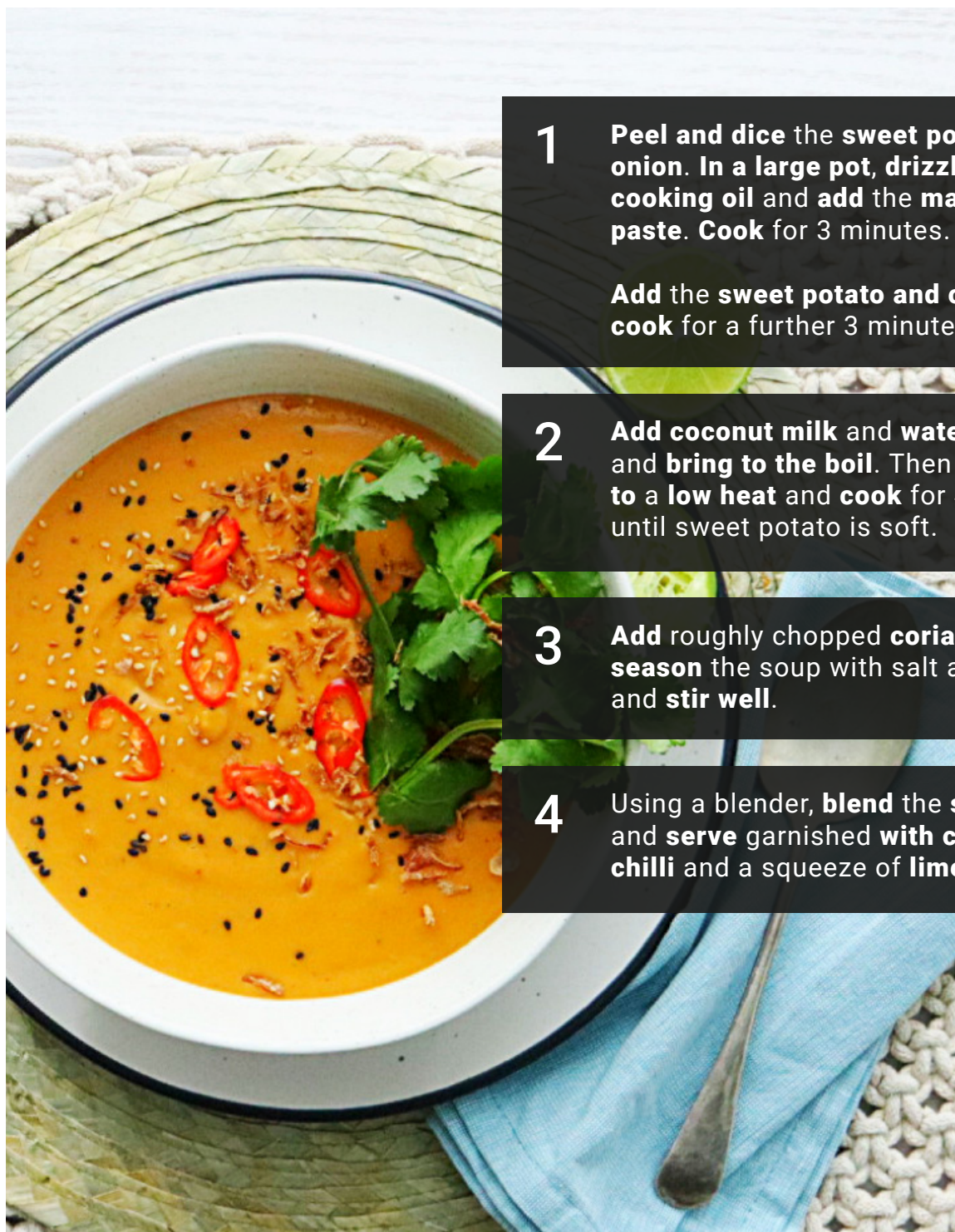
## INGREDIENTS:

- > 1kg Sweet Potato
- > 1 Onion
- > 60g Masaman Paste
- > 800ml Coconut Milk
- > 250ml Water
- > ¼ Bunch Coriander
- > 1 Chilli
- > 1 Lime

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil

# METHOD - GET COOKING!



**1** Peel and dice the **sweet potato** and **onion**. In a large pot, drizzle in some **cooking oil** and add the **masaman paste**. **Cook** for 3 minutes.

Add the **sweet potato and onion** and **cook** for a further 3 minutes.

**2** Add **coconut milk** and **water**, **stir well** and **bring to the boil**. Then **turn down to a low heat** and **cook** for 45 minutes until sweet potato is soft.

**3** Add roughly chopped **coriander**, **season** the soup with salt and pepper and **stir well**.

**4** Using a blender, **blend** the **soup** well and **serve** garnished with **coriander**, **chilli** and a squeeze of **lime juice**.



## FEEDBACK OR QUESTIONS?

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