THE J.M. SMUCKER Co

Roasted Sweet Potato and Apple Soup

Makes 8 cups (2 L)

Prep Time	Cook Time	Serves	Difficulty
1 hr	45 mins	N/A	N/A

Ingredients

- **Garlic Croutons:**
- 6 cups (1.5 L) leftover bread, cubed in 3/4” cubes
- 1/4 tsp (1 mL) garlic powder
- 1 1/2 tbsp (22 mL) olive oil
- **Soup:**
- 8 cups (2 L, about 1.2 kg) sweet potatoes, peeled and cut into 1” (2.5 cm) cubes
- 2 apples, peeled and cut into 1” (2.5 cm) cubes
- 3 tbsp (30 mL) olive oil
- 2 tbsp (30 mL) fresh sage, chopped, plus additional fresh sage for garnish if desired
- 1 onion, chopped
- salt and pepper to taste
- 2 cloves garlic, minced
- 1/2 tsp (2 mL) curry powder, optional
- 1/2 tsp (2 mL) hot chili flakes, optional
- 4 cups (1 L) chicken stock
- 1 can (354 mL) **Carnation®** Evaporated Milk, any type, plus additional if necessary

Directions

Step 1:

Preheat oven to 450°F (230°C). Line 2 large baking sheets with foil.

Step 3:

Combine all ingredients. Place on prepared baking sheet and bake at same time as sweet potatoes, 10-12 minutes or until golden brown. Remove from oven, cool.

Step 5:

Toss first 5 ingredients together and season with salt and pepper. Place on prepared baking sheet, in single layer. Roast in preheated oven, 30-35 minutes or until sweet potatoes are soft and golden brown. Remove.

Step 6:

Heat 1 tbsp (15 mL) olive oil in large pot over medium heat. Add garlic, curry powder and chili flakes if using. Reduce to low and cook, stirring constantly until fragrant.

Step 7:

Add roasted mixture along with any juices from the baking sheet. Increase heat to medium. Add chicken stock. Bring to a boil stirring up any cooked bits from bottom of pan. Cook 5 minutes.

Step 8:

Lower heat to simmer and stir in evaporated milk. Remove from heat, let cool slightly and puree with immersion or conventional blender. Adjust seasonings if necessary. Add additional evaporated milk if mixture is too thick. To serve, place soup in bowls and top with garlic croutons and fresh sage leaves if using.

Images

