African Sweet Potato Soup

Yield: 16 each 5 oz servings

Ingredients:

- 5 lbs Reser's® Special Request™ All Natural Mashed Sweet Potatoes (71117.94504)
- 2 Tbsp Ginger, peeled and grated
- 1/4 cup Canola oil
- 2 Tbsp Berbere spice
- 1 each 14 oz can Diced tomatoes, undrained
- 8 cups Vegetable or chicken stock
- 1/2 cup Peanuts, dry roasted
- Kosher salt, to taste

Directions:

1. In a heavy-bottomed 8-quart stockpot, heat the oil over medium heat.
2. Add the ginger and cook to soften without browning for 1-2 minutes.
3. Add the Berbere spice and lightly toast for 20-30 seconds stirring constantly.
4. Add the canned tomatoes, stock, Reser's Special Request All Natural Mashed Sweet Potatoes, and peanuts. Bring to a simmer.
5. Cook on a low simmer for 15-20 minutes until the soup has thickened and the peanuts have softened.
6. Take off heat and puree with an immersion blender.
7. Taste and season with kosher salt as needed.
8. To serve, place an 8 oz ladle into a bowl and top with crushed peanuts and cilantro.

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