

Sweet Potato and Cilantro Soup

From Chowhound.com

1 onion, chopped
1 jalapeno, chopped
8-10 cloves garlic, chopped
handful cilantro stems, chopped
zest from 1 lime
1 T. grated ginger
1 T. fish sauce or soy sauce
2 large sweet potatoes, cut in chunks
Chicken or vegetable stock
Juice from 1 lime
Chopped cilantro

In a large pot, brown onion. Then add jalapeno, garlic, cilantro stems, lime zest, and ginger. Cook 5 minutes.

Add fish sauce. Stir. Add sweet potatoes and enough stock to cover them by a ½ inch. Simmer until potatoes are soft, about 30 minutes.

Remove from heat. Mash with a potato masher, and stir in lime juice and chopped cilantro.