



Curried Sweet Potato-Apple Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 medium sweet potatoes
- 3 tablespoons unsalted butter
- 1 small onion, chopped
- 2 cloves garlic, smashed
- 12-inch piece ginger, peeled and grated
- 1/4 teaspoon freshly grated nutmeg, plus more for garnish
- 1 1/2 teaspoons Madras curry powder
- Kosher salt and freshly ground pepper
- 2 cups low-sodium chicken broth
- 1 1/4 cups chunky applesauce
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon apple cider vinegar
- 1 to 2 tablespoons chopped fresh cilantro

Instructions

Preheat the oven to 425 degrees F. Peel and dice 2 1/2 sweet potatoes. Melt 2 tablespoons butter in a large pot over medium heat. Add the onion and garlic and cook until soft, about 5 minutes. Stir in the ginger, nutmeg, 1 1/4 teaspoons curry powder, and salt and pepper to taste and cook until toasted, 1 more minute.

Add the diced sweet potatoes, chicken broth and 2 cups water to the pot, cover and bring to a boil over medium-high heat. Reduce the heat to medium low and stir in the applesauce. Simmer, covered, until the sweet potatoes are soft, about 20 minutes. Puree the soup with a blender until smooth. Season with salt and pepper; keep warm.

Meanwhile, peel and thinly slice the remaining 1/2 sweet potato and toss with the olive

oil, and salt and pepper to taste. Spread in a single layer on a baking sheet and bake until crisp, 7 to 10 minutes.

Heat the remaining 1 tablespoon butter in a skillet over medium heat. Add the remaining 1/4 teaspoon curry powder and cook, stirring, until browned; remove from the heat and add the vinegar. Top with the curry butter, cilantro and sweet-potato chips.

Photograph by Charles Masters