

CREAMY SWEET POTATO SOUP

with Garlic Infused Olive Oil and Fig Balsamic

SERVES: 4-6

PREPPING TIME: 15 MIN

COOKING TIME: 40 MIN

INGREDIENTS

2½ lbs sweet potatoes
Garlic Infused Olive Oil
1 medium yellow onion
4 cups chicken or vegetable broth
1 tsp fresh thyme leaves
½ tsp ground cinnamon
¼ tsp smoked paprika
½ tsp kosher salt
¼ tsp ground black pepper
½ cup heavy cream or coconut milk
2 Tbsp Fig Balsamic Vinegar
2 Tbsp chopped candied pecans or crispy bacon, optional

DIRECTIONS

- 1. Roast the sweet potatoes:** Preheat oven to 425°F. Toss sweet potatoes with 2 tablespoons Garlic Infused Olive Oil, salt, and pepper. Roast for 25–30 minutes, turning once, until tender and lightly caramelized.
- 2. Build the soup:** Heat 1 tablespoon Garlic Infused Olive Oil in a large pot over medium heat. Cook onion for 5–7 minutes. Stir in thyme, cinnamon, and smoked paprika.
- 3. Simmer:** Add roasted sweet potatoes and broth. Bring to a gentle boil, reduce heat, and simmer for 10 minutes.
- 4. Blend and finish:** Blend until smooth. Stir in cream and 1 tablespoon Fig Balsamic Vinegar and warm for 2–3 minutes. Season to taste.
- 5. Serve:** Ladle into bowls and finish with the remaining Garlic Infused Olive Oil and Fig Balsamic Vinegar. Garnish with thyme and candied pecans or crispy bacon, if desired.
- 6. Suggestion:** For an elevated presentation, top each bowl with crumbled goat cheese, candied pecans, and a light drizzle of Fig Balsamic Vinegar.

Warm, velvety, and full of fall flavor, this creamy sweet potato soup combines roasted sweet potatoes with savory Garlic Infused Olive Oil.