

# Sweet Potato and Coconut Soup

**For four servings:**

600g (22oz) (approx. 2-3 large) sweet potatoes, peeled and cut into 2-3cms (1") cubes,

1 x 400ml tin of coconut milk,

4 tablespoons sweet chilli sauce,

1 tablespoon fish sauce (or soy sauce),

Salt and pepper,

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Put the sweet potatoes in a large saucepan with the coconut milk,

Bring almost to the boil, put the lid on, reduce the heat,

Simmer for about 15 minutes until tender,

Stir the sweet chilli sauce and fish (or soy) sauce into the potatoes and coconut milk,

Add salt and pepper to taste,

Blend in batches until smooth,

Serve with rolls, or toast, or flatbread, or oat biscuits...