

Sweet Potato and Tatsoi Soup

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3 Tbsp olive oil
2 medium onions, diced
3 cloves garlic, minced
Pinch chili powder
Pinch cayenne pepper
2 celery stalks, diced
1 lb sweet potato, roughly chopped
2 sprigs fresh thyme
1 tsp salt
4 cups water
1/4 lb tatsoi, roughly chopped or torn
Pepper (and more salt), to taste

- Heat the oil in a large pot over medium heat. Add the onions, garlic, chili powder and cayenne pepper. Sauté until the vegetables soften, about 3 minutes.
- Add the celery, sweet potato, thyme and salt and sauté 3 minutes.
- Add the water and increase the heat to high. Bring the mixture to a boil, then return to a simmer and cook until the vegetables soften, about 30 minutes.
- Stir in the tatsoi and cook for another 5 minutes.
- Stir in the pepper and any additional salt.
- Remove the thyme and serve.



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