

# Sweet Potatoe Soup

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## **Start with:**

Use the bones from pork or ham. Put them in a large saucepan and fill with water to make sure the bones are covered. Simmer for a couple of hours, then remove the bones.

## **Add:**

1 onion, chopped  
few stalks celery, chopped  
2 cups sweet potatoes  
1/2 cup crushed tomatoes  
dash of salt and pepper

## **Instructions:**

Continue simmering until all veggies are cooked through.  
Puree in a food processor or with a hand blender.  
You may need to add some water to get this to the right consistency.

This soup is easily frozen should there be any leftovers!