



(Serves 4-5)

Ingredients:

- 2 medium sweet potatoes
- 1 15 oz. can of chickpeas
- 1 small yellow onion
- 2 tsp. MSP's Moroccan Spice Blend
- 1 tbs. olive oil
- 1 cup of light, unsweetened coconut milk
- 2 cups vegetable broth
- 1 garlic clove (minced)
- 1 tsp. chopped cilantro
- Sea Salt to taste

Directions:

1. Pre-heat oven to 450 degrees
 2. Bake sweet potatoes until fully cooked
 3. Add 1tbs. olive oil and salt to pan and sauté onion until translucent
 4. Combine chickpeas, onion, and garlic and add to pot
 5. Add 2 tsp. MSP's Moroccan Spice Blend to mixture and cook stovetop until flavors are combined
 6. Add 2 cups of vegetable broth and bring to a boil
 7. Add roasted sweet potato to boiling broth and reduce heat
 8. Simmer for about 10 minutes, then allow soup to cool
 9. Use immersion blender (or traditional mixer) to mix soup
 10. Add 1 cup coconut milk and heat slowly
 11. Stir in cilantro and add extra for garnish
- Serve warm and enjoy with crusty bread!