# SPICY PEANUT SOUP

#### FREEZE TOGETHER

- 3 cups chopped **sweet potatoes**, fresh or frozen
- 2 jalapeños, minced
- half of an **onion**, chopped
- 4 cloves garlic, minced
- 1 teaspoon curry powder
- 1 teaspoon turmeric
- 1 teaspoon salt
- one 14-ounce can fire roasted tomatoes
- one 14-ounce can coconut milk

#### **INSTANT POT**

**SLOW COOKER** 

High Pressure 8 mins

High Setting 6 hrs

10-minute natural release

#### **FINAL STEP**

Stir in ¼ cup peanut butter, ½ cup chopped peanuts, and 1-2 cups chopped kale. Add water to thin to desired consistency.

# SPICY PEANUT SOUP

#### FREEZE TOGETHER

- 3 cups chopped sweet potatoes, fresh or frozen
- 2 jalapeños, minced
- half of an **onion**, chopped
- 4 cloves **garlic**, minced
- 1 teaspoon curry powder
- 1 teaspoon turmeric
- 1 teaspoon salt
- one 14-ounce can fire roasted tomatoes
- · one 14-ounce can coconut milk

### **INSTANT POT**

**SLOW COOKER** 

High Pressure 8 mins

High Setting 6 hrs

10-minute natural release

#### **FINAL STEP**

Stir in ¼ cup peanut butter, ½ cup chopped peanuts, and 1-2 cups chopped kale. Add water to thin to desired consistency.

## SPICY PEANUT SOUP

#### FREEZE TOGETHER

- 3 cups chopped **sweet potatoes**, fresh or frozen
- 2 jalapeños, minced
- half of an **onion**, chopped
- 4 cloves garlic, minced
- 1 teaspoon curry powder
- 1 teaspoon turmeric
- 1 teaspoon salt
- one 14-ounce can fire roasted tomatoes
- one 14-ounce can coconut milk

#### **INSTANT POT**

**SLOW COOKER** 

High Pressure 8 mins

High Setting 6 hrs

## 10-minute natural release

## **FINAL STEP**

Stir in ¼ cup peanut butter, ½ cup chopped peanuts, and 1-2 cups chopped kale. Add water to thin to desired consistency.

# SPICY PEANUT SOUP

#### FREEZE TOGETHER

- 3 cups chopped sweet potatoes, fresh or frozen
- 2 jalapeños, minced
- half of an **onion**, chopped
- 4 cloves garlic, minced
- 1 teaspoon curry powder
- 1 teaspoon turmeric
- 1 teaspoon salt
- one 14-ounce can fire roasted tomatoes
- one 14-ounce can coconut milk

#### **INSTANT POT**

**SLOW COOKER** 

High Pressure 8 mins 10-minute natural release

High Setting 6 hrs

## FINAL STEP

Stir in ¼ cup peanut butter, ½ cup chopped peanuts, and 1-2 cups chopped kale. Add water to thin to desired consistency.