

# SWEET POTATO SOUP WITH ZA'ATAR SEASONING

## INGREDIENTS

- 4 T Cracked pepper dressing
- 2 Carrots (chopped)
- 1 Onion (chopped)
- 3 T Za'atar seasoning
- 5 Sweet potatoes (medium) (peeled) (cut into 1 inch pieces)
- 5 C Vegetable broth **OR** water
- 3 C Chicken stock **OR** bone broth



## DIRECTIONS

- 1 In a large saucepan, heat 2 T cracked pepper dressing over medium-high heat.
- 2 Add onion & carrot to pot & cook until softened (8 minutes).
- 3 Add the sweet potatoes & cook (1 minute).
- 4 Stir in za'atar seasoning & cook (1 minute).
- 5 Add water & chicken broth & bring to a boil.
- 6 Reduce heat to medium-low.
- 7 Simmer until potatoes are very tender (about 30 minutes).
- 8 Puree soup using a blender or an immersion blender.
- 9 Add remaining 2 T cracked pepper while blending.
- 10 Add salt to taste & serve immediately.

## NOTE

Add more water **OR** vegetable broth if needed to thin soup out a bit.



