



Carrot and Sweet Potato Spiced Bisque

Makes 10 portions

Ingredients:

6 1/2 cups	Silk Unsweetened Soymilk
5 cups	Sweet Potato Puree
3/4 cups	Yellow Onions, peeled, sliced
5 cups	Carrots, peeled
1 tsp	Coriander, ground
3 Tbsp	Garlic, peeled, whole cloves
3 Tbsp	Cholula Original Hot Sauce

Instructions:

1. In a medium stock pot, bring Soymilk to a simmer over medium heat.
2. Once hot, whisk in sweet potato puree caramelized onions, roasted carrots, coriander and roasted garlic cloves.
3. Bring this mixture to a simmer and cook for 25 minutes, or until carrots are completely tender.
4. Transfer mixture to a blender and process until smooth.
5. Transfer back to saucepot and adjust consistency with water if desired, season with Cholula Original.

Recipe and phot courtesy of Danone