

# Roasted Sweet Potato and Apple Soup

Recipe By *Danielle Renov*



Cooking and Prep:  2 h

Serves:  8

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Passover

Diet: Vegan, Gluten Free,

Sugar Free, Vegetarian,

Pescetarian

## Ingredients (8)

### Main ingredients

- 6 sweet potatoes, peeled and cut into 1-inch pieces
- 3 apples, peeled and cut into 1-inch pieces
- 5 tablespoons **Bartenura Extra-Virgin Olive Oil**, divided
- 2 and 1/2 teaspoons salt, divided
- 1 and 1/4 teaspoon pepper, divided
- 2 leeks, halved, thinly sliced

8 cups no-chicken stock in a box (or water, or a mix of the two)

2 cups almond milk

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## Start Cooking

### Roast Sweet Potato and Apple Cubes

1. Preheat oven to 180 degrees Celsius (350 degrees Fahrenheit).
2. Lay Gefen Easy Baking Parchment on two baking sheets and spread potato and apple cubes on pans. Drizzle two tablespoons of extra-virgin olive oil over and sprinkle one teaspoon salt and half a teaspoon pepper over each sheet tray.
3. Place in the oven and roast for 45 minutes.

### Prepare the Soup

1. Meanwhile, place a large pot over medium heat.
2. Add remaining tablespoon extra-virgin olive oil, leeks, remaining half teaspoon salt and quarter teaspoon pepper. Cover pot with lid and allow leeks to sweat for 15 minutes, stirring every five.
3. Remove cover, reduce heat to low, and cook for another half hour, stirring every so often so that leeks don't brown.
4. Add roasted sweet potatoes and apples to cooked leeks. Pour in stock.
5. Bring soup up to a boil, then reduce heat and simmer for 30 minutes.
6. Add almond milk and blend soup until smooth and silky. Taste to adjust seasoning and serve hot!