

Moroccan Inspired Sweet Potato Soup

Makes 4 servings | Total time: 30 minutes

Ingredients: 2 tbsp. olive oil,
1 small chopped yellow onion,
1 chopped red bell pepper,
3 or 4 minced garlic cloves,
1-32-oz. carton vegetable broth, (low sodium if available)
2 large diced sweet potatoes
1 tsp. ground cumin,
1/2 tsp. ground cinnamon,
1/4 tsp. crushed red pepper flakes,
1-15-oz. can garbanzo beans,
4 cups chopped kale,
salt & pepper to taste

1. Add all ingredients except kale into 6-qt. electric pressure cooker (instapot). Cover, lock lid and position steam valve to seal. Select Pressure Cook on High for 2 minutes.
2. Carefully turn steam valve to vent to quick release pressure. Stir in kale until wilted. Season with salt and pepper.

