

## Curried Kumara Soup

4 serves

### Ingredients:

1 teaspoon of oil  
2 medium onions; peeled and chopped  
1 teaspoon minced garlic  
1 tablespoon curry powder  
2 medium orange kumara; peeled and chopped  
4 cups chicken stock  
2/3 cup evaporated milk

### Method:

Heat oil in a large saucepan. Add the onion and stir over medium heat until onion softens. Add garlic and cook for 1 minute. Add the curry powder and cook for a further 1-2 minutes while stirring.

Add kumara and chicken stock and simmer for 10 minutes or until the kumara is soft.

Puree the mixture, add the evaporated milk and heat through without bringing to the boil.

