



## ALMOND CHICKEN SOUP WITH SWEET POTATO, KALE, & GINGER

Need a new soup recipe to keep you warm and cozy?

### **INGREDIENTS:**

4 cups of Chicken Stock  
1/2 onion, diced  
1 garlic clove, minced  
1 large sweet potato, peeled and diced, (about 2 cups)  
1/2 cup fresh Almond Butter  
8 oz. of boneless, skinless chicken breast, cut into small bite-size pieces  
1 cup Kale, rinsed and finely chopped  
2 Tablespoons ginger, minced  
2 Tablespoons of Lime Juice  
Salt and Pepper

### **DIRECTIONS:**

- 1) Combine the stock, onion, garlic, ginger, and sweet potato in stockpot and bring to a boil, reduce the heat to a simmer, and add the chicken, then cover and simmer for 20 minutes.
- 2) In a small bowl, blend together the almond butter, and a little of the warm stock to make a thick paste.
- 3) Add the greens and almond butter mixture to the soup, and continue cooking for another 5 minutes.
- 4) Add in the lime juice and adjust seasoning with salt and pepper.