

---

Filasky's Produce  
CSA Recipe Of The Week

Sweet Potato and Apple Soup  
[Soupchick.com](http://Soupchick.com)

- 2 Sweet Potatoes, Quartered (1 Pound Each)
  - 1 Large Tart Apple, Peeled, Cored
  - 2 Tablespoon Olive Oil
  - 1 Onion, Chopped
  - 2 Stalks Celery, Chopped
  - 1 Large Carrot, Chopped
  - 1 Bay Leaf
  - 5 Cups Chicken Broth
  - 1 Cup Cream
  - 5 Ounce Lemon, Zested And Juiced
  - Salt And Pepper (To Taste)
  - 1 Cup Crumbled Goat Cheese/Feta Cheese
- 
1. Preheat the oven to 400° F.
  2. Place the sweet potatoes and apple on a greased baking sheet and roast them in the oven for 40 minutes or until tender.
  3. Remove from the oven, cool, and peel the sweet potatoes.
  4. Heat the olive oil over medium heat in a soup pot.
  5. Add onion, celery, bay leaf, and carrot; sauté until tender.
  6. Take out the bay leaf and discard.
  7. Pour the chicken broth, sweet potato, and apple.
  8. Blend using a regular or immersible blender until smooth.
  9. Return to the soup pot; stir in cream, lemon zest, and juice.