








Beckett's Farm

STARTERS

Sweet Potato & Chilli Soup



-  1 tbsp butter
-  1 onion, roughly chopped
-  1 red chilli, finely chopped
-  2 garlic cloves, crushed
-  750gm sweet potatoes, peeled and cut into chunks
-  75gm Fowlers mature cheddar cheese, grated
-  Salt and pepper
- 500ml vegetable stock

Method

1. Melt butter in a large frying pan, add the onion, chilli and garlic and cook for approximately 8 minutes until softened
2. Add the sweet potato and cook for a further 3-4 minutes. Add stock, bring to the boil and simmer for about 10 minutes or until vegetables are soft
3. Mash or blend the potato mixture and season with salt and pepper. Serve soup in warm bowls with a sprinkle of grated cheese