Spicy African Peanut Soup

Spicy African Peanut Soup from the original efishinsea.net site from 2004!



Ingredients

- **1** large onion (chopped)
- **2** medium sweet potatoes (peeled & diced)
- **2 cloves** garlic (minced)
- **8 C** canned chicken broth
- **1 T** oil
- **1 tsp** dried thyme leaves
- **1/2 tsp** cumin
- **3 C** salsa - thick & chunky
- **3 1- lb** cans Garbanzo beans (drained & rinsed)
- **1 C** zucchini or yellow squash - diced
- **2/3 C** peanut butter - creamy
- Cooked couscous or rice

Method

1. In a large soup pot, saute onions, garlic and sweet potatoes in a small amount of oil. Cook about 5 minutes until onion is tender.

2. Add chicken broth, thyme, cumin and bring to a boil. Reduce heat and simmer until sweet potato is tender, about 15 minutes.
3. Add the salsa, beans and squash, cook until tender, about 10 minutes.
4. Add peanut butter and stir until completely combined.
5. Serve over couscous or rice.
6. Servings: 10

Notes

> To make couscous: boil 2 C water, pour over 1 C couscous in a bowl off the heat, cover it until done, about 5 minutes.