## Sweet Potato Cream of Celery Soup

Ingredients:

1 sm Onion, large dice
2 Lg Sweet Potatoes, peeled and cut into large chunks
3 Lg stalks of Celery, roughly chopped
Vegetarian Broth
Nutmeg
Salt and Pepper

Directions:

Sauté onion in olive oil for 2 minutes. Add potatoes and celery. Add a little salt and pepper. Sauté about 5-6 minutes and add just enough broth to cover. Cook w/ lid on just long enough for vegetables to be fork tender. Puree soup w/ immersion blender and add a dash of nutmeg. Heat gently and serve.