



## Highlighting - Farm Fresh Salad Veggies and Sweet Potatoes

### Festive Granja Salad in Mexican Sweet Potato Soup

*Chilled festive salad served over hot, spicy, sweet potato soup*

#### Lime Marinated Granja Salad

- 1/4 cup (each) fresh lime juice; olive oil
- 1/2 teaspoon salt
- Dash of ground black pepper
- 1 cup cherry tomatoes, halved
- 1/2 cup radishes, halved, thinly sliced
- 1/2 cup coarse chopped cilantro
- 1/2 cup thin sliced red onions
- 1/2 cup chopped multi-colored sweet peppers
- 1/2 cup shredded cheddar cheese
- 2 cups sliced, chopped Iceberg lettuce

**Prepare Lime Marinated Salad:** In a small bowl, whisk lime juice, olive oil, salt, and black pepper. Put tomatoes, radishes, cilantro, onions, peppers, Cheddar cheese, and

lettuce in medium sized bowl; toss with lime juice mixture to coat. Cover; chill in refrigerator until serving. Yield: about 3 to 4 cups

### **Mexican Sweet Potato Rice Soup.**

1 cup long grain rice, rinse in cold water  
1-3/4 cups water  
1/2 teaspoon salt  
2 slices bacon  
1 large onion, peeled, chopped  
1 (14 ounce) can organic sweet potato puree  
2 Tablespoons brown sugar  
6 cups vegetable broth  
1/2 teaspoon oregano  
1 teaspoon ground cumin  
1 cup medium tomato salsa

**Prepare Rice:** In a medium saucepan, stir the rice and 1 3/4 cups water and salt. Bring to a boil, cover; turn down the heat to low/simmer; cook for 15 to 18 minutes. let rest for about 5 minutes; fluff rice with a fork.

**Prepare Soup Broth:** In a soup pot, cook bacon over medium high heat until brown and crisp. Remove bacon; cool; chop into small pieces. Set aside. Add onions to drippings, sauté until soften and lightly browned, remove excess fat. Add remaining six ingredients; stir to combine; bring to a boil over medium heat. Cool 15 minutes to blend flavors.

**Add Rice:** Stir in cooked rice; simmer for 10 minutes. Set aside until serving. Soup will thicken as it cools. Yield: about 8 cups Serves: 4

**For Serving:** Drain salad; place in medium sized bowl; garnish if desired with bacon pieces. Place hot soup in soup tureen.

**To Serve:** Spoon soup into soup bowls; top with generous dollop of chilled salad.  
Serves: 4

**About the Recipe:** This delicious recipe is full of surprises. The steamy hot, lightly spiced, sweet potato rice soup is topped with a chilled garden salad of lime marinated fresh garden vegetables. The unique blend of salad vegetables and herbs combine together, bursting with flavor and a healthy nutritional punch.

**Cooking Health Tip:** As you can see in the recipe, vegetables can be mixed in with pasta sauces, casseroles, soups, salads, snacks, and even main dishes. Did you know that you can even order combination packages like Powerhouse Superfood, Mediterranean Signature, Latin, Italian, French, and even Asian Signature blends to make cooking fun, easy to do, and a road to health and wellness?

For More Information See:  
<https://www.chefs-garden.com/>