



Ingredients

- ✓ 6 cups water
- ✓ 1 (13oz or 14oz) can coconut milk
- ✓ ½ cup quinoa
- ✓ 2 vegetable bouillon cubes (to taste)
- ✓ 1 tsp. garam masala
- ✓ 1 tsp. curry powder
- ✓ 1 tsp. fresh ginger, grated or minced
- ✓ ½ tsp. turmeric powder
- ✓ 3 – 4 cups sweet potatoes, cut into small cubes
- ✓ 2 – 3 cups black beans

Preparation

Add water and coconut milk to a medium-large size soup pot. Begin cooking on medium-high heat. Add quinoa, bouillon, garam masala, curry powder, ginger, turmeric and sweet potatoes. Continue to cook until quinoa and sweet potatoes become tender and stew begins to thicken—approximately 40 minutes. Add black beans and cook for a few more minutes. Serve warm or hot. Enjoy!