

Vietnamese Sweet Potato and Pork Soup

1 tablespoon canola oil	1 teaspoon salt
1 pound ground pork	1 teaspoon ground black pepper
1 small onion, finely chopped (about 1/2 cup)	1/4 teaspoon ground nutmeg
1/4 cup chopped fresh basil, di- vided	2 sweet potatoes, peeled and cut into 1/2-inch cubes (about 2 cups)
1 (3-inch) piece lemongrass or zest of 1 lemon	1 quart chicken stock
3 cloves garlic, minced	1 (13.5-ounce) can light coconut milk
1 jalapeno pepper, chopped	1 tablespoon soy sauce
2 teaspoons grated fresh ginger	Chopped fresh cilantro, basil or jalapeno pepper slices for garnish
2 teaspoons ground cumin	
1-1/2 teaspoons ground cardamom	

Step 1. In a large stockpot, heat oil over medium heat. Add pork, onion, 2 tablespoons basil, lemongrass or lemon zest, garlic, jalapeno, ginger, cumin, cardamom, salt, pepper and nutmeg. Cook until pork is browned and onion is soft, about 10 minutes.

Step 2. Add sweet potatoes,

chicken stock and coconut milk. Bring to a boil and then reduce heat to a simmer. Cover and cook until sweet potatoes are tender, about 20 minutes. Uncover, remove lemongrass (if used) and stir in soy sauce. Garnish with remaining cilantro, basil and jalapeno, if desired. Serves 4.