



INGREDIENTS

2 cups cooked sweet potato

1 ½ cups **FULL FAT COCONUT MILK**

¼ cup **COCONUT BUTTER**

1 tsp. pure vanilla extract

1/8 tsp. ground cinnamon

Pinch of salt

½ cup pomegranate seeds

½ cup **UNSWEETENED COCONUT FLAKES**

Hearty Sweet Potato Porridge

Makes Approximately 2 Servings

Directions

- Step 1** To a high-speed blender or food processor, add the cooked and cooled sweet potato, coconut butter, coconut milk, salt, cinnamon and vanilla. Blend until smooth
- Step 2** Add the mixture to a saucepan and bring to a low simmer, stirring frequently. Cook for about 4 minutes or until heated through. Add coconut milk as needed to thin to desired consistency. Serve warm and garnish with the pomegranate seeds and coconut flakes.