**Sweet Potato, Kale, Coconut Curry Soup***Make this soup in a slow cooker on a Sunday, and eat the leftovers all week long.*

Serves 6 servings

**Ingredients**

* 2 cups chopped onion
* 2 large celery ribs, roughly chopped
* 1 medium head bok choy, chopped
* 1 teaspoon cinnamon
* 1/2 teaspoon chili powder
* 1/2 teaspoon cumin
* 1/4 teaspoon nutmeg
* 1 teaspoon sweet curry powder
* 1 teaspoon Sriracha chili sauce (optional, if you like heat)
* 4 cups vegetable broth
* 2 cups light coconut milk
* 1 14-ounce can diced fire-roasted tomatoes
* 2 14-ounce cans chickpeas, drained and rinsed
* 1 large sweet potato, medium diced
* 1 tablespoon arrowroot powder
* 1 head kale, de-stemmed and chopped
* 1/4 teaspoon salt and pepper (or to taste)

**Directions**

**1.** Place all ingredients from the onion through the chickpeas into a slow cooker, set to 6 hours.

**2.** At the 4.5-hour mark, add the diced sweet potato.

**3.** At 5 hours, remove a ladle full of the broth and place in a small bowl. Dissolve the arrowroot powder into the removed broth and return the mixture to the slow cooker. Add the kale.

**4.** After 6 hours, season to taste with salt and pepper, and serve.