

Potato and Yam Soup with Bacon and Spinach

from bon appétit Magazine, March 2011

6 slices applewood-smoked bacon (about 6 ounces), cut crosswise into 1/2 inch pieces
1 large onion, chopped
2 garlic cloves, pressed
1 teaspoon dried thyme
1 14.5-ounce can diced tomatoes in juice
1 10-ounce yam (red-skinned sweet potato), peeled, quartered lengthwise, cut crosswise into 1/3-inch-thick slices
2 medium Yukon Gold potatoes (about 10 ounces), quartered lengthwise, cut crosswise into 1/3-inch-thick slices
2 medium red-skinned potatoes (about 10 ounces), quartered lengthwise, cut crosswise into 1/3-inch-thick slices
4 to 5 cups low-salt chicken broth
1 5- to 6-ounce package baby spinach

Sauté bacon in large pot over medium heat until crisp. Transfer to paper towels to drain. Add onion to drippings in pot; increase heat to medium-high and sauté until beginning to brown, about 7 minutes. Add garlic and thyme; stir 1 minute. Add tomatoes with juice. Stir until almost all the liquid evaporates, about 2 minutes. Add all potatoes; stir to coat. Add 4 cups broth; bring to boil. Reduce heat to medium-low, cover with lid slightly ajar. Simmer until potatoes are tender, stirring occasionally, 10 to 12 minutes. Add spinach and bacon; stir until spinach wilts, about 1 minute, adding broth by 1/2 cupfuls if too thick. Season with salt and pepper.

(Servings: 4-6, Prep time: 30 min., Cook time: 20 min., Difficulty: Easy)