Quick and Easy Batata Soup

2 cups batatas or sweet potato, peeled and chopped
1/2 cup carrots, sliced
1/2 cup celery, chopped
1 bay leaf, whole
2 1/2 cups water
1 1/2 cups chicken broth, low-fat, low-sodium (14 1/2 ounce can)
1 tablespoon lemon juice
1/2 teaspoon paprika

1. Wash and prepare vegetables.
2. Place vegetables, bay leaf, water and chicken broth in a pot, and bring to boil.
3. Lower heat and simmer for about one hour. Stir occasionally.
4. Just before serving, add lemon juice and paprika. Remove bay leaf.

Nutrition Facts: Serving size: about 1 cup; Calories: 60; Fruits and Vegetables: 1; Fat: 1 g; Fiber: 2 g