

# GARLIC KALE AND SWEET POTATO HASH

SERVINGS: 4

## Ingredients:

1/2 bunch Kale (leaves torn from the stems and roughly chopped)  
2 clove garlic, mashed  
1 medium white sweet potato (peeled, medium diced)  
2 Tb Olive Oil +2 Tb Olive Oil  
salt/pepper to taste

## INSTRUCTIONS:

Preheat oven to 375.

Toss sweet potato with 2 Tb Olive Oil and salt/pepper. Lay evenly on a baking sheet and bake for 10-15 minutes. Stir the potatoes and use spatula to lay potatoes flat again and bake for another 10-15 minutes until golden and cooked through.

In a medium pan over high heat, warm oil and add Kale. Saute until starting to wilt then add potatoes, and garlic. Saute until fragrant.

Serve warm!

