



Sunrise Skillet



Prep Time: 10 mins Cook Time: 7-10 min Serves: 3

Ingredients:

- 2 Tbsp olive oil
- 2 cups of sweet potato, diced
- 1/2 cup of turnip, diced
- 1 cup packed greens like kale or chard
- 3 cloves garlic, minced
- 4 fresh sage leaves, or 1/2 tsp dried (optional)
- 1/2 lime, juiced
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/2 tsp paprika
- 1/2 tsp onion powder
- 2 Tbsp chives or green onion, chopped (optional)

Instructions:

1. Heat oil in a large pan over medium-high heat.
2. Dice sweet potatoes and turnips into equal sized 1/2 inch pieces and measure.
3. Add potato and turnip to pan, stir to coat pieces in oil, cover, and let cook for 5 minutes.
4. Cut or tear greens into small pieces.
5. Peel garlic cloves and mince with garlic press.
6. Cut sage leaves with scissors.
7. Juice the lime.
8. Cut chives with scissors.
9. Add greens, minced garlic, spices and sage to the pan. Stir to combine.
10. Cook for about 5 minutes or until the potatoes are browned.
11. Add lime juice and chives. Stir to combine, then turn off the heat.
12. Serve hot topped with an egg, nutritional yeast or yogurt sauce!

Try adding other root vegetables like radishes or carrots!