

Vegan Turmeric Sweet Potato Bowl with Coconut Cream

2 SERVINGS | **HANDS ON TIME: 20 minutes** | **TOTAL TIME: 35 minutes**

Fruitful Hill Farms Sweet Potato Greens, washed
Fruitful Hill Farms Sweet Potatoes, washed and scrubbed, peeled (optional)
Farmhouse Kitchen-prepared Fruitful Hill Farms Butternut Squash
Farmhouse Kitchen Turmeric Spice
Farmhouse Kitchen Coconut Cream, stirred well before use
Farmhouse Kitchen Sesame Dressing, shaken or stirred well before use
Farmhouse Kitchen Pickled Vegetables
Salt and pepper
Olive oil

Preheat oven to 400°F degrees.

STEP 1 While the oven is preheating, chop the sweet potatoes into cubes, about 1" pieces. Add the sweet potatoes and butternut squash to a large baking sheet. Drizzle with 2 tbsp. oil and sprinkle with turmeric spice. Toss to coat and spread out in a single layer. Roast for 25-30 minutes or until the vegetables are tender.

STEP 2 While the vegetables are roasting, prepare the sweet potato greens. Wash and rinse the greens. Remove the leaves from the stems. Roughly chop the smaller, tender stems and discard the larger stems. Set aside.

STEP 3 Place a large saute pan over medium-high heat. Add 2 tsp. oil. When the oil begins to shimmer add the sweet potato leaves and chopped stems. Season with 1/4 tsp. salt and pepper. Saute until tender, about 5 minutes. Season with additional salt and pepper to taste.

STEP 4 To serve, add the roasted sweet potatoes and butternut squash to serving bowls. Add the sauteed sweet potato greens and drizzle the sesame dressing over the greens. Garnish with pickled vegetables and a dollop of coconut cream.

Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Sweet Potato Greens - Store in the crisper drawer of the refrigerator. Use within 5 days.

Sweet Potatoes - Store in a cool, dry place in the kitchen. Use within 10 days.

Butternut Squash - Store in the refrigerator. Use within 5 days.

Turmeric Spice - Store in a cool dry place in the kitchen. Use within 5 days.
(Ingredients: turmeric, sesame seed, garlic, cumin, salt, pepper)

Coconut Cream - Store in the refrigerator. Use within 5 days.
(Ingredients: coconut milk, ginger, cilantro, Bouldin Food Forest Thai basil, salt, pepper)

Sesame Dressing - Store in the refrigerator. Use within 5 days.
(Ingredients: sesame seed, tahini, lemon juice, extra virgin olive oil)

Pickled Vegetables - Store in the refrigerator. Use within 5 days.
(Ingredients: Fruitful Hill Farms butternut squash, Johnson's Backyard Garden carrots, Gundermann Acres zucchini, apple cider vinegar, salt)

***Not made with gluten, dairy, egg, nuts, fish or shellfish containing ingredients.**

****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**

Vegan Turmeric Sweet Potato Bowl with Coconut Cream

4 SERVINGS | **HANDS ON TIME: 20 minutes** | **TOTAL TIME: 35 minutes**

Fruitful Hill Farms Sweet Potato Greens, washed
Fruitful Hill Farms Sweet Potatoes, washed and scrubbed, peeled (optional)
Farmhouse Kitchen-prepared Fruitful Hill Farms Butternut Squash
Farmhouse Kitchen Turmeric Spice
Farmhouse Kitchen Coconut Cream, stirred well before use
Farmhouse Kitchen Sesame Dressing, shaken or stirred well before use
Farmhouse Kitchen Pickled Vegetables
Salt and pepper
Olive oil

Preheat oven to 400°F degrees.

STEP 1 While the oven is preheating, chop the sweet potatoes into cubes, about 1" pieces. Add the sweet potatoes and butternut squash to a large baking sheet. Drizzle with 3 tbsp. oil and sprinkle with turmeric spice. Toss to coat and spread out in a single layer. Roast for 25-30 minutes or until the vegetables are tender.

STEP 2 While the vegetables are roasting, prepare the sweet potato greens. Wash and rinse the greens. Remove the leaves from the stems. Roughly chop the smaller, tender stems and discard the larger stems. Set aside.

STEP 3 Place a large saute pan over medium-high heat. Add 1 tbsp. oil. When the oil begins to shimmer add the sweet potato leaves and chopped stems. Season with 1/2 tsp. salt and pepper. Saute until tender, about 5 minutes. Season with additional salt and pepper to taste.

STEP 4 To serve, add the roasted sweet potatoes and butternut squash to serving bowls. Add the sauteed sweet potato greens and drizzle the sesame dressing over the greens. Garnish with pickled vegetables and a dollop of coconut cream.

Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Sweet Potato Greens - Store in the crisper drawer of the refrigerator. Use within 5 days.

Sweet Potatoes - Store in a cool, dry place in the kitchen. Use within 10 days.

Butternut Squash - Store in the refrigerator. Use within 5 days.

Turmeric Spice - Store in a cool dry place in the kitchen. Use within 5 days.
(Ingredients: turmeric, sesame seed, garlic, cumin, salt, pepper)

Coconut Cream - Store in the refrigerator. Use within 5 days.
(Ingredients: coconut milk, ginger, cilantro, Bouldin Food Forest Thai basil, salt, pepper)

Sesame Dressing - Store in the refrigerator. Use within 5 days.
(Ingredients: sesame seed, tahini, lemon juice, extra virgin olive oil)

Pickled Vegetables - Store in the refrigerator. Use within 5 days.
(Ingredients: Fruitful Hill Farms butternut squash, Johnson's Backyard Garden carrots, Gundermann Acres zucchini, apple cider vinegar, salt)

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