

Coconut-Curry Collard Greens with Sweet Potato

Ingredients:

- 1/2 of a 15 oz. can of coconut milk (*See note)
- 2 Tbs water
- 1 tsp. yellow curry powder
- 1/2 tsp. salt
- 1/4 tsp. ground turmeric
- 8 cups chopped collard greens
- 1/2 Tbs lemon juice
- 2 cups cooked sweet potato, cubed

In a large sauce pan, heat coconut milk, water, curry, salt, and turmeric over medium-high heat to boiling. Add collard greens, and reduce heat to a lively simmer. Cover and cook about 10 minutes, stirring occasionally, until collards are tender. Stir in lemon juice and cooked sweet potatoes. Cook until heated through. Enjoy!

*What do I do with the leftover coconut milk from the 15 oz. can? Well let me tell ya! You pour it into a small bowl or mason jar, add 1/2 cup chia seeds and 2 tablespoons of pure raw honey. Stir and cover. Put in fridge and enjoy a healthy chia seed pudding with fresh fruit for breakfast or a midday snack. It's incredible and very healthy. (Yes, coconut milk has fat, but it's good fat so no worries!) :)

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"We are here to love, encourage, and support everyone.
And that's it." - Anonymous***