

Sweet Potatoes and Kale

1 medium sweet potato, chopped into small cubes
1 large bunch of kale, chopped
3 pieces thick-cut bacon, cut into bite sized pieces
2 T. minced garlic
1 ½. c chicken or vegetable stock
2 T. red wine vinegar
Salt and pepper to taste

Cut bacon into bite sized pieces and cook on medium high until browned. Drain excess bacon fat. Add garlic and stir for 30 seconds. Add sweet potatoes and stir until sweet potatoes are well coated in bacon and garlic. Add stock, cover, and cook for about 10 minutes, or until potatoes are well cooked, past fork tender. Add kale, stir well, and cook until kale is cooked to your desired level of doneness, around five minutes.

The sweet potatoes and bacon should squish together with the kale. Add salt and pepper to taste. Turn off heat, add red wine vinegar, stir, and serve.

Makes six servings