

# WE(ED)S RECIPES

brought to you by EATING IN PUBLIC @nomoola.com

## Stir Fry Sweet Potato Leaves

### Ingredients

One bunch of sweet potato leaves

Vegetable oil

Chilies, garlic, salt, soy sauce, white pepper to taste

### Instructions

- Strip the leaves with stems from the main branches. Wash and drain.
- Chop garlic and chilies and mix together.
- Boil water in a large pot.
- When water boils, add greens. Cook for approximately 2 minutes, remove from pot and rinse with cold water.
- Squeeze water from the leaves and chop.
- Heat oil over high heat in skillet.
- Add the garlic and chilies. Continue stirring until slightly brown.
- Add greens. Stir-fry until tender (2-3 minutes)
- Add salt, pepper, soy sauce to taste.

