

tempeh kale hash

SERVES 2

RECIPE ADAPTED FROM: [Bon Appetit](#)

COOK TIME: 10-15 minutes

1 Tbsp olive oil
1 tsp smoked paprika
Pinch cayenne pepper
3 cloves garlic, peeled and crushed
8oz tempeh, crumbled or small cubes
1 bunch kale, stemmed and roughly chopped
¼ cup stock or water
1 cup leftover roasted sweet potato
Sea salt, to taste

HEAT olive oil in a saute pan over medium heat.

ADD tempeh, smoked paprika, cayenne and garlic.

SAUTE for 5 minutes or until tempeh begins to brown.

ADD kale and stock, cover and cook 1-2 minutes or until wilted.

REMOVE lid and let any extra liquid evaporate.

ADD sweet potato and cook until warmed through.

SEASON with salt, to taste.