

## Sweet Potato in Creamy Coconut Sauce

**Serves:** 6

**Prep time:** 5 minutes

**Cook time:** 25 minutes



1 serve per portion

### Ingredients

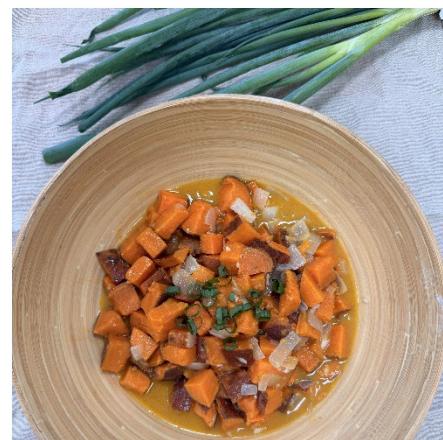
2 large sweet potatoes, washed and cut into cubes

1 brown onion, finely diced

3 cloves garlic, crushed

1 x 400L can light coconut milk

½ cup vegetable stock



**Everyday Food**

### Method

ADD sweet potato, onion, garlic, coconut cream and vegetable stock to a large saucepan and cover with a lid. Bring to the boil.

REDUCE the heat, remove the lid and simmer the sweet potato until cooked through (around 10-15 minutes). Stir occasionally to prevent sticking.

SERVE alongside your choice of protein and green vegetables.

*Recipe courtesy of the Country Kitchens team*

