Sweet Potato Greens in Warm Curry

Ingredients
1 large bunch sweet potato greens
1 T vegetable oil
1 clove garlic, minced
1 tsp minced fresh ginger root (from a 1-inch piece)
2 tsp grated fresh turmeric root, or 1 tsp ground turmeric
1 tsp cinnamon
1 lemongrass stalk, trimmed to 6 inches and smashed with side of knife, pestle or meat tenderizer hammer
1-2 tsp soy sauce, or to taste
2 T brown sugar
1 cup coconut milk
Sesame seeds, for garnish
Salt and/or black pepper, to taste

Bring a large pot of water to a boil. Trim off any thick stems from the sweet potato greens. Blanch the greens for on minute, then immediately transfer to an ice bath (bowl of ice and water) to stop the cooking process. Drain.

Heat oil in a large pan or wok over medium heat. Add garlic, ginger, turmeric, cinnamon, lemongrass and cook for 1-2 minutes. Stir in soy sauce. Add coconut milk and bring to a simmer. Add blanched greens and return to a boil. Reduce heat to low and simmer for 2 minutes. Add sugar and season with salt and pepper to taste. Serve as a side or with a bowl of rice or noodles.

Recipe by Garden Chef Ilene Rouamvongsor

ATLANTA BOTANICAL GARDEN