Ingredients

* 3 TBS olive oil
* 1 onion, chopped
* 6 boiled or steamed sweet potatoes, chopped into bize-sized pieces
* 3 bunches kale, stems and leaves chopped
* 1 bunch parsley stems, finely chopped (optional)
* 4 cloves garlic, minced
* 2 limes, zested and juiced
* 1 bunch scallions, chopped, stem and top of greens removed
* 1 TBS Dijon mustard
* 3 sprigs fresh thyme
* aalt and pepper to taste

Procedure

1. Boil the sweet potato until fork tender (use same pot as hard boiled eggs). Let cool, and chop into bite sized chunks.
2. In a large pot over medium heat, add 1 TBS olive oil and onion. Cook for 10 minutes.
3. Add the kale stems and parsley stems. Cook another 10 minutes. Add kale leaves, garlic, lime zest, and scallions and mix them together until the leaves wilt.
4. In a large metal boil, combine the sweet potatoes and cooked greens.
5. In a separate boil, mix 2 TBS olive oil, lime juice, and 1 TBS mustard. Pour over sweet potatoes. Add salt and pepper to taste, and garnish with thyme leaves.