Ingredients

2 TSP olive oil

2 red onions, diced

5 sweet potatoes, diced in small cubes

1 bunch of kale, leaves chopped

6 cloves garlic, minced

8 limes, zested and juiced

chipotle pepper powder (or 1 chipotle pepper in adobo)

salt and pepper, to taste

Preparation:

1) Heat a nonstick skillet on medium heat and add the onions. Cook for 5 minutes until softened and add the sweet potatoes, chipotle powder and lime zest. Cook for 10-15 minutes, until sweet potatoes are tender.

2) Add the chopped kale and garlic. Cook for 10 minutes, until greens are wilted and soft.

3) Season with lime juice, salt and pepper, to taste.