BILLINGS
FARM & MUSEUM

Baked sweet potato with greens

Ingredients:

- 2 pricked medium sweet potatoes
- 1 tbsp olive oil
- 1 thinly sliced small onion
- 1 bunch swiss chard, leaves and stems chopped separately
- 1 sliced avocado, divided
- Lemon
- Cayenne (optional)

Instructions:

Heat oven to 400 degrees. Rub some olive oil on the outside of the pricked sweet potatoes. Bake sweet potatoes until tender, about 40 - 45 minutes.

Heat oil in a large skillet over medium heat. Add onion and cook until it begins to get tender, about 3 minutes. Add the chard stems and cook another 3 minutes, until tender. Add chard leaves and cook, stirring, until bright green and wilted, about 5 minutes. Season with salt.

To serve, split potatoes and top each with the greens and 1/2 sliced avocado. Season with salt, cayenne (optional) and a squeeze of lemon.

Adapted from: *Clean Slate: A Cookbook and Guide* by Martha Stewart Living

Thank you to the pollinators who brought us the ingredients for this recipe:

Sweet potato: Brought to us by bees
Swiss chard: Self-pollinating, helped by insects
Lemon: Brought to us by bees
Onion: Brought to us by bees and flies
Avocado: Brought to us by bees, flies and bats