SMARTER LIVING

PRESENT



Crispy Sweet Potatoes

Ingredients

- 2 sweet potatoes diced like chips
- 1 chopped onion
- 2 chopped garlic clove
- 1 teaspoon tumeric
- Cooking oil



- 1. Light your Envirofit SuperSaver Charcoal jiko using a ½ tin of charcoal.
- 2. Heat a pan to medium heat with a little cooking oil
- 3. In a bowl, combine the onions and sweet potatoes with the turmeric. Add the garlic and mix.
- 4. Fry for about 10 minutes, until the sweet-potatoes are crispy.
- 5. Sprinkle some salt and serve hot as a snack or with a meat sauce as a main dish.

