



Sweet Potato Spirals, Wilted Greens, Bacon and a Creamy Cashew Sauce

Serves 4

Ingredients:

1 Lb. Bacon
1 cup cashews
 $\frac{3}{4}$ cup water
 $\frac{1}{2}$ teaspoon salt
1 clove garlic
1 tablespoon oil
4 large sweet potatoes, spiralized
4 cups baby spinach
a handful of fresh chives
salt and pepper to taste

Directions:

1. Cover the cashews with water in a bowl and soak for 2 hours or so.
2. Drain and rinse thoroughly. Place in a blender add the $\frac{3}{4}$ cup water, salt, and garlic. Puree until very smooth.
3. Cook bacon until crisp large skillet over high heat. Remove bacon and course chop and set aside. Add the sweet potatoes to bacon grease; toss in the pan for 6-7 minutes with tongs until tender-crisp. Turn heat to low. Add spinach to wilt. Cook 2-3 minutes
4. Add chives. Season with salt and pepper. Plate and drizzle with sauce. Serve warm.