

Vegan Vindaloo Savory Sweet Potato Oatmeal

Ingredients

- 1 ½ lbs. sweet potatoes
- 1 medium-sized onion
- Oil for cooking
- 4 cloves garlic
- 1 tsp. grated ginger
- 1 tbsp. vindaloo spice
- ½ tsp. ground turmeric
- 13.5 oz. can full-fat coconut milk
- 2 cups old fashioned oats
- Salt and pepper, to taste

Steps

1. Start by prepping your vegetables. Peel your sweet potatoes, and cut them into small ½ inch cubes. Dice the onion. Mince the garlic and grate the ginger.
2. Heat some oil in a large pot. Once hot add the sweet potatoes and onions. Cook, stirring occasionally, until the sweet potatoes soften slightly and start to brown. Add the garlic, ginger, vindaloo, and turmeric. Sauté, stirring, until fragrant.
3. Add the coconut milk and 2 ½ cups of water. Bring to a simmer, and cook until your sweet potatoes are completely soft. Add the oats, season with salt and pepper, and continue to gently simmer. Once the oats are soft, dinner is served!

