Fall/winter sweet potato bowl

Ingredients:

- 4 cloves of garlic
- 1/2 1 white onion
- Olive or avocado oil
- Sage
- Rosemary
- 1 pound ground turkey
- Red pepper flakes
- 1 large sweet potato
- 1-2 cups quinoa or rice
- 1/2 cup bone broth
- 1 can chick peas
- 1 bag of spinach
- Goat cheese
- (Optional) cottage cheese



Instructions

- 1. Add minced garlic, chopped onion, and oil to a large pan and heat on medium until onion is translucent
- 2. Add ground turkey break it into small pieces while cooking
- 3. Add 1 tbsp chopped sage and 1 tbsp chopped rosemary
- 4. Add sweet potato (chopped into small cubes)
- 5. Add quinoa or rice
- 6. Add bone broth (or water)
- 7. Cover and let cook down until sweet potato is soft
- 8. Add spinach and store until wilted
- 9. Take off heat and mix in cheese