

Sweet Potatoes - Stir-Fried

Servings: 4

Source: New York Times Oct. 15, 2010

Ingredients

- 4 scallions, trimmed and cut into one-inch pieces
- 2 garlic cloves
- 1 piece ginger (an inch long), peeled, cored, cut into ½" wedges
- 1 small fresh hot chili (like jalapeno or Thai), stem and seeds removed
- 1½ pounds sweet potatoes, peeled and cut into one to two-inch chunks
- 3 tbsp. peanut oil
- salt and pepper
- 1 tbsp. soy sauce, more for serving

Method

1. Put scallions in food processor and pulse until finely chopped; remove. Add garlic, ginger and chili to the processor and pulse until minced; remove to a separate bowl. Fit the processor with grating blade and grate sweet potatoes.
2. Put oil in a large nonstick or well-seasoned cast-iron skillet over medium-high heat. When hot, add garlic-ginger-chili mixture and fry for 30 seconds. Add half the scallions and all the potatoes and sprinkle with salt and pepper. Cook, stirring or tossing, until the potatoes are lightly browned, about 10 minutes; the potatoes need not be fully tender.
3. Add soy sauce, toss once, and transfer potatoes to serving platter. Garnish with remaining scallions and serve immediately with additional soy sauce, if desired.

Notes

I didn't have fresh hot chili so sprinkled hot red pepper flakes into garlic-ginger mix. It was dandy.

I prefer yams to sweet potatoes.