

# LOADED SWEET POTATO WITH CARAMELIZED KIMCHI AND ZESTY MEXICAN STYLE TOFU SKILLET

*Yield 8 Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Caramelized Kimchi</i>	
Olive oil	60 g
Butter	60 g
Kimchi	28 oz.
Onion, julienne	100 g
Brown sugar	10 - 20 g
<i>Spicy Gochujang Crema</i>	
Mexican crema	½ cup
Gochujang	2 Tbsp.
Kimchi liquid	1 Tbsp.
Apple cider vinegar	1 Tbsp.
Garlic, minced	¼ tsp.
Sugar	1 tsp.
Sesame oil, roasted	2 tsp.
Sweet Potato, washed	8 ea.
Olive oil	1 Tbsp.
Salt	as needed
Ground black pepper	as needed
Zesty Mexican Style Tofu Skillet	14 oz.
Cilantro, chopped	2 Tbsp.
Green onions, sliced	2 Tbsp.
Edamame	1 cup
Green onions, sliced thin	¼ cup
Micro cilantro	1 oz.
Sesame seeds, toasted	1 Tbsp.

## **Method**

1. *For the Caramelized Kimchi:* In a large rondeaux over medium heat, add the olive oil and butter, let the butter start to brown. Add in kimchi and onions, sauté until onions are soft and translucent. Add the sugar.
2. Reduce heat to low, cover with a cartouche, and cook for 2-2 ½ hours, stirring occasionally to prevent sticking. Cook until the mixture looks homogenous and almost jam-like.
3. *For the Sweet Potato:* Preheat a 400°F oven.

4. Rub the exterior with oil, then sprinkle with salt and pepper. Place on a baking sheet in the oven and bake for 45 minutes or until the potato is cooked through and tender.
5. *For the Gochujang Crema:* Combine all ingredients.
6. Heat a saute pan over medium high heat. Once hot, add the Zesty Mexican Style Tofu Skillet. Let cook, stirring periodically until slightly browned. Stir in the cilantro and green onions.
7. *To Serve:* Cut the potato  $\frac{3}{4}$  through lengthwise down the center. Placing hands at opposite end of the potato, push the ends towards the center to fluff.
8. Place the Zesty Mexican Style Tofu Skillet on 1 side of the sweet potato. Place a spoonful of the Caramelized Kimchi on the other side. Place the edamame down the center of the potato. Drizzle with the Gochujang Mayonnaise and sprinkle with micro cilantro and sesame seeds.

Note: For a vegan version, replace the Mexican Crema with Vegan Mayonnaise.