

Chai-Spiced Yam Bruschetta with Crunchy Kale (serves 4-6)

Ingredients for Yams:

- 2 1/4 pound red-skinned yams (about 3 medium), peeled and halved lengthwise
- 2 tbsp olive oil
- 1 tbsp good quality ground chai tea, or 1/4 cup liquid chai concentrate
- 1/4 cup canola oil
- 2 tbsp chopped, peeled fresh ginger (about 2 inches)
- 2 tbsp chopped garlic
- 1/4 cup vegan buttery spread
- 2 tbsp light brown sugar
- Salt and freshly ground pepper

Preheat the oven to 400 degrees F and line a baking sheet with aluminum foil or parchment paper for easy cleanup.

To make the yams, place them on the prepared baking sheets and drizzle them with olive oil. If you're using ground chai, sprinkle it on the yams. Bake the yams until they're super soft (about 45 minutes). Transfer them to a large bowl.

In a small saucepan, heat the canola oil over medium heat. Sauté the ginger and garlic together for 3-5 minutes, until they're golden brown. Pour the mixture over the cooked yams and the buttery spread, brown sugar and chai concentrate (if using). Mash the yams with a potato masher or the back of a wooden spoon until smooth, and season to taste with salt and pepper. Set aside.

Ingredients for Kale:

- 1-2 tbsp canola oil
- 1/2 tsp chopped garlic
- 1 small bunch of kale, stemmed and leaves cut into thin ribbons
- 1 rustic baguette, cut diagonally into 1-inch thick slices
- 1 tart apple, cored and cut into matchsticks for garnish
- 1 tbsp chopped pecans for garnish (optional)

Lightly coat the bottom of a large sauté pan with the oil. Heat the oil over medium heat, add the garlic, and cook until it's lightly browned (about 1 minute). Raise the heat to high and add the kale. Season to taste with salt and pepper and cook the kale for 1-2 minutes, tossing it occasionally with tongs or a spatula, until it is crisp and charred on the edges, but not burnt.

To assemble the bruschetta, spread a tablespoon or more of mashed yams on each baguette slice. Don't completely cover the slice; leave a border around the edges. Add a generous pinch of crunchy kale in the middle of each slice and garnish with a few pieces of apple and pecans.