



Yachae Bokum (Vegan)

Korean Stir-Fry

Ingredients:

1 medium	onion, slivered
1 clove	garlic, minced
2 Tbs.	sesame oil
1 medium	red bell pepper, slivered
2 cups	broccoli, florets and stems, peeled
½ tsp.	salt
1 tsp.	red pepper flakes
1 tsp.	Bragg's Liquid Aminos
2 Tbs.	sweet chili sauce
1 cup	water
1 medium	sweet potato, baked and cut into 1-inch pieces



Directions:

Add, water, spices and red bell pepper and broccoli and simmer until vegetable are tender. Lastly, add the sweet potato and cook until sweet potatoes are heated through.

Yields: 4 cups

**This dish was inspired by the Kims, a Korean family who attended a church our dad was pastoring in Mineral Wells, Texas. I always loved being invited to meals in their home, as Mrs. Kim was an excellent cook. I haven't seen her in years but I'd love for her to taste this dish! I'm sure she would give me her "stamp of approval!" One thing I'm sure she would tell me though, "it's not hot enough . . . so go ahead, be brave and add more of those red pepper flakes!"*