Thai spiced chicken (larb) collard green rolls with sticky brown rice  (Serves 4)

3 cups cooked brown jasmine rice
8 large collard leaves

For larb
1/3 cup chicken stock
1 teaspoon vegetable oil
1 teaspoon sugar, more as needed
1 lb ground chicken
2 tablespoon minced garlic,
¼- 1/3 cup fresh squeezed lime juice
¼- 1/3 cup fish sauce, more as needed
1- 3 teaspoon thai chili flakes
4 shallots, minced,
1 cup fresh mint leaves, chopped
1 cup fresh cilantro, chopped
2- 3 tablespoon toasted glutinous rice powder
1 cucumber, thinly sliced
1 carrot, thinly sliced

Peanut dipping sauce (optional)
½ cup peanut butter
¼ cup water, more as needed
1 teaspoon chili paste
1 tablespoon hoisin sauce

1. Bring a large wide skillet of water to boil, blanch collard greens for 30 seconds, and then immediately dunk into a bowl of cold water to stop cooking. Set aside to dry.
2. To make larb bring the stock to a boil, add oil, sugar, chicken and garlic, and cook, breaking up chicken with a wooden spoon until chicken is cooked through. Turn off the heat and stir in the remaining ingredients.
3. To make the dipping sauce, combine all the ingredients together in a bowl, mix well, and then set aside.
4. To make rolls, take a leaf, dry it well, and then spread the leaf onto your counter or cutting board, stem-side-up. Using a sharp, non-serrated knife, trim the stem as much as possible without cutting the leaf, flip the leaf over. Add a little bit of rice and top with a ¼ cup of the larb across the leaf’s width. To roll, fold the bottom of the leaf over the ingredients, fold in the side, and then holding everything tightly together, roll; you can seal it with a bit of peanut sauce if you are using it or just roll. Repeat with remaining leaves.
Crispy stuffed sweet potato skins with cashew cream  (Serves 2-4)

3-4 medium sweet potatoes

For cashew cream
1/4 cup cashew nuts or pieces
1/4 cup almond or other nondairy milk
¼ teaspoon smoked paprika
¼ teaspoon ground cumin
⅛ cup chopped cilantro

1. Preheat your oven to 425 degrees. Bake sweet potatoes in the oven for 40-45 minutes or until tender. Remove from oven and set aside until cool enough to handle.
2. Remove the “meat” of the sweet potato and set aside to use as you desire.
3. Season the sweet potato skins with salt and pepper, then place in a 400-degree oven for 3-5 minutes or until crisp.
4. To make the cashew cream combine the cashews with the milk and set aside for 10 minutes. Place in a blender with the smoked paprika and cumin, blend until smooth. Taste and season with salt and pepper. Serve cashew cream with the sweet potato skins.