



DINNER TWIST
LOCAL. HEALTHY. DELIVERED



Product Spotlight: Sweet Potato

Sweet potatoes retain most of their nutrients after they have been cooked. You don't need to limit the sweet potatoes to savoury dishes as it is naturally sweet and can easily be added to muffins, brownies or cakes!



D4 Cheesy Campfire Stuffed Potatoes with Bacon

Golden sweet potato boats filled with a tasty bacon and bean stuffing and topped with melty cheese, served alongside a charred corn salsa.

 30 minutes

 4 servings

 Pork

21 January 2022

Switch it up!

Cut the sweet potatoes into rounds to make loaded nachos instead or you can cut them into wedges for loaded fries!

FROM YOUR BOX

SWEET POTATOES	800g
CORN COBS	2
DICED BACON	1 packet (200g)
TINNED BAKED BEANS	2 x 400g
CHERRY TOMATOES	1 bag (200g)
CHIVES	1 bunch
GRATED CHEDDAR CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground cumin, apple cider vinegar

KEY UTENSILS

oven tray, frypan, small saucepan

NOTES

You can switch the oven to grill mode for an additional 2 minutes after the cheese has melted for an extra golden finish!



1. ROAST THE POTATOES

Set oven to 220°C.

Halve sweet potatoes lengthways. Place on a lined oven tray and rub with **oil, salt and pepper**. Roast cut side down for 20–25 minutes until tender.



2. CHAR THE CORN

Remove corn from cobs and add to a frypan with **oil** over medium–high heat. Stir in **1 tbsp cumin** and cook for 8–10 minutes until charred.



3. COOK THE BEAN MIX

Meanwhile, add bacon and **2 tsp cumin** to a saucepan over medium–high heat. Cook for 2–3 minutes. Stir in beans and cook until warmed through.



4. TOSS THE CORN SALSA

Halve cherry tomatoes and slice chives. Toss together with charred corn, **1/2 tbsp vinegar** and **1 tbsp olive oil**. Season with **salt and pepper**.



5. STUFF THE POTATOES

Turn potatoes over. Use a fork to press down the centre of the potatoes. Spoon in bean filling and top with cheese (use to taste). Return to oven for 5 minutes for cheese to melt.



6. FINISH AND SERVE

Divide sweet potatoes among plates and serve with corn salsa on the side.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

