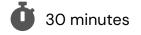


## **Stuffed Sweet Potatoes**

### with Smokey Pork

Sweet, cheesy and nutritious. Roasted sweet potatoes filled with smokey pork mince, topped with cheese. Baked for melty deliciousness.





2 servings



# Make Nachos

Slice the sweet potatoes into thin rounds and bake for 15 minutes. Top with mince and cheese for healthy nachos. You can add a can of beans and 1/2 tbsp cumin if you need to feed extras.

TOTAL FAT CARBOHYDRATES

62g

#### **FROM YOUR BOX**

SWEET POTATOES	600g
PORK MINCE	500g
SPRING ONIONS	1 bunch
CARROT	1
TOMATO PASTE	2 sachets
AVOCADO	1
GREEN CAPSICUM	1
SHREDDED CHEDDAR CHEESE	1 packet

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, vinegar (of choice)

#### **KEY UTENSILS**

frypan, oven tray

#### **NOTES**

If you like spice you can add some pickled jalapeños, or dried or fresh chilli.

Any leftover cheese can be frozen to use at another time.

You can add a spoonful of yoghurt or sour cream when serving if desired.





#### 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.** Cook for 15–20 minutes until tender.



#### 2. COOK THE MINCE

Heat a frypan over medium-high heat. Add **pork mince** along with **1 tbsp smoked paprika** (see notes). Cook, breaking up with a spatula for 5–6 minutes.



#### 3. ADD THE VEGETABLES

Slice **spring onions** (reserve some green tops) and grate **carrot**. Add to pan as you go along with **tomato paste** and **1/4 cup water**. Cook for 5–10 minutes until cooked through, adding more water if needed. Season with **salt and pepper**.



#### 4. MAKE THE SALSA

Dice avocado and capsicum. Thinly slice reserved spring onion green tops (keep some for garnish). Toss together with 1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper.



#### **5. STUFF THE POTATOES**

Use a fork to press down the centre of the potatoes. Spoon in mince filling and top with **cheese** (use to taste, see notes). Return to the oven for 5 minutes for the cheese to melt.



#### 6. FINISH AND SERVE

Divide sweet potatoes among plates and top with salsa (see notes).

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



