



# Cheesy Stuffed Sweet Potato Spuds

Roasted sweet potatoes, filled with a mix of broccoli, corn, and capsicum, topped with melty cheese and chipotle dressing.



35 minutes



2 servings



Vegetarian

## FROM YOUR BOX

SWEET POTATOES	400g
BROCCOLI	1
RED CAPSICUM	1
CORN COB	1
SPRING ONIONS	1 bunch
CHIPOTLE LIME DRESSING	1 sachet
SHREDDED CHEDDAR CHEESE	1 packet

## FROM YOUR PANTRY

oil for cooking, salt and pepper

## NOTES

Try it differently! Cut sweet potatoes into wedges and bake for loaded wedges, or dice the vegetables and simmer with Mexican spices and chopped tomatoes for a quick vegetarian chilli.

## 1. ROAST THE SWEET POTATOES

Set oven to 220°C.

Halve **sweet potatoes** lengthways. Rub with **oil, salt and pepper** and place cut side down on a lined oven tray. Roast for 25–30 minutes until tender.

**TIP** *For larger sweet potatoes, quarter lengthways for quicker cooking.*

## 2. COOK THE FILLING

Finely chop **broccoli** and **capsicum**, remove **corn kernels** from cob, and slice **spring onions** (reserving tops).

Sauté vegetables in a frypan with **oil, salt, pepper**, and **2–3 tsp spice of choice** for 5 minutes until tender. Remove from heat, stir through **1/4 cup chipotle lime dressing** and **1/4 packet cheese**.

**TIP** *Try smoked paprika, ground cumin, or dried thyme. Add mushrooms or chickpeas to bulk up the filling.*

## 3. STUFF THE POTATOES

Remove **sweet potatoes** from oven and turn them over. Use a fork to press down centre of **potatoes**. Spoon in the **vegetable filling** and top with remaining **cheese** (use to taste). Return to oven and bake for 5–10 minutes until cheese is melted.

## 4. FINISH AND SERVE

Serve **stuffed potatoes** drizzled with remaining **chipotle lime dressing** and garnish with **spring onion tops**.

**This recipe has simplified instructions to help lower your meal cost.**