



Beef Stuffed Sweet Potatoes

Savoury sweet potato boats stuffed with beef mince, topped with a fresh salsa and yoghurt sauce.



35 minutes



4/6 servings



Beef

FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	800g	1.2kg
BEEF MINCE	500g	500g + 250g
LEBANESE CUCUMBER	1	2
TOMATOES	2	3
GREEN CAPSICUM	1	2
NATURAL YOGHURT	1 tub	2 tubs

FROM YOUR PANTRY

oil for cooking, salt and pepper, smoked paprika, ground cumin

NOTES

You choose the flavour! Use a Mexican spice mix or a blend of ground cumin and smoked paprika for a taco beef stuffing. Or if you feel like something exotic, use a curry powder or curry paste for an Indian stuffed sweet potato.

You can transform this dish into loaded wedges or cut the sweet potatoes into rounds to make nachos! Add some regular potatoes for extra serves and melt some cheese on top if you have some!

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1. ROAST THE SWEET 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 25–30 minutes until tender.

TIP *The sweet potatoes may vary in size. If you have a larger sweet potato you can quarter it lengthways instead.*

2. COOK THE BEEF

Heat a frypan over medium–high heat with **oil**. Add **beef, 1 tbsp smoked paprika and 1 tbsp ground cumin**. Cook, breaking down for 8–10 minutes. Season with **salt and pepper**.

6P – add beef, 1 1/2 tbsp smoked paprika and 1 1/2 tbsp ground cumin.

TIP *You can add some tomato paste and a little water for richness. Alternatively you can stir through 1/2 a jar of tomato salsa for flavour.*

3. MAKE THE SALSA

Dice **cucumber, tomatoes** and **capsicum**. Toss together.

TIP *You can add a fresh herb like coriander, mint or chives if you have some!*

4. STUFF THE POTATOES

Remove **potatoes** from oven and turn them over. Use a fork to press down the centre of the **potatoes**. Spoon in **beef filling**.

TIP *You can add some cheese on top and return to the oven to melt for a cheesy finish!*

5. FINISH AND SERVE

Divide **potatoes** among plates. Serve with a dollop of **yoghurt** and sprinkle **salsa** on top.

TIP *Add some crushed garlic to the yoghurt if you have some!*

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