



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 POTATO	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.

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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.