



# Mexican loaded sweet potatoes

By Brent Draper

Brent's golden, roasted sweet potato 'boats' are fully-loaded with a tasty spiced Mexican-style filling and dolloped with zesty avocado crema. Have fun experimenting – add corn kernels or tiny cubes of zucchini. Try using beans instead of turkey mince. Let the flavour fiesta begin!

**Fresh from the garden: sweet potatoes, capsicum, red onion, garlic, limes, avocado, coriander.**

## INGREDIENTS

- 4 medium sweet potatoes
- 1 tbsp olive oil
- ½ red capsicum, sliced
- 1 red onion, sliced
- 2 garlic cloves, peeled and minced
- 2 tsp ground coriander
- 2 tsp ground cumin
- 2 tsp paprika
- 500 g turkey mince
- 400 g can chopped tomatoes
- 3 tsp smoked chipotle hot sauce
- ⅓ cup cooked red kidney beans  
(or canned beans, drained, rinsed)
- Salt, to taste
- 1 lime, halved
- 1 cup grated mozzarella

## AVOCADO CREMA

- 1 avocado, peeled, seed removed
- 2 tbs crème fraîche (or sour cream)
- 1 lime, halved
- Salt and pepper, to taste

## TO SERVE

- Pickled jalapeños
- Coriander, leaves picked
- Lime wedges

Preheat the oven to 180°C.

Wash and dry the sweet potatoes. Arrange them, whole, on a lightly-oiled baking tray. Roast in the oven for one hour. Allow to cool slightly.

Meanwhile, prepare the filling. Heat the olive oil in a frying pan on medium-high heat. Add the capsicum, onion and garlic. Sauté for 2-3 minutes. Add the coriander, cumin and paprika. Stir to combine. Add the turkey mince and fry for 4-5 minutes, gently breaking up the mince with a wooden spoon.

Pour in the tomatoes, chipotle sauce and kidney beans. Simmer for 10 minutes, stirring occasionally, until thickened. Season with salt and add a squeeze of lime.

Prepare the avocado crema by placing the avocado flesh, crème fraîche, and a squeeze of lime into a food processor. Blitz until smooth. Carefully scoop into a bowl and season with salt and pepper. Set aside.

It's time to load up your sweet potatoes! Carefully cut them in half lengthwise, like hot dog buns. Evenly spoon the mince mixture on top of each, sprinkle with mozzarella, and bake for a further 10 minutes.

Arrange the loaded sweet potatoes on a platter, and sprinkle with jalapeños and coriander. Serve with lime wedges and avocado crema.

Any leftover filling can be frozen for another day, or served with rice.

## SERVES 4

