

Mexican Stuffed Sweet Potato

Ingredients:

- ✓ 3 large sweet potatoes
- ✓ 2/3 cups frozen corn
- ✓ 1 can black beans
- ✓ 2 cups spinach
- ✓ ½ tsp chili powder
- ✓ ½ tsp paprika
- ✓ ½ tsp red pepper flakes

Toppings:

- ✓ Salsa
- ✓ Hot Sauce
- ✓ Sour Cream



Total Time: 1.25 hours Servings: 3

Directions:

1. Poke holes in sweet potatoes and wrap in aluminum foil. Bake for approximately one hour at 400° F
2. Heat a large skillet on high, add about 1 tsp of olive oil and spread to cover the entire surface. Add the corn and cook until browned.
3. Turn down the hear to medium and add the beans and spices. Toss to coat and cook for 3 minutes. Add the spinach and cook until wilted. Remove from pan.
4. Cut sweet potatoes down the middle and stuff with some of the cooked filling. Top with salsa, hot sauce, and sour cream to taste.

