

# **LOADED SWEET POTATO**



## **Ingredients**

- ❑ 2 strips Bacon
- ❑ 2 Sweet Potatoes
- ❑ 2 tbsp Greek Yogurt
- ❑ Juice from ½ Lime
- ❑ 2 Scallions, thinly sliced
- ❑ 2 pinches Cayenne

## **Utensils**

- ❑ Cast-Iron

## **Cooking Instructions**

1. Preheat oven to 400°
2. In cast-iron crisp bacon (5 minutes)
3. Pat-dry bacon
4. Allow pan to cool slightly
5. Place sweet potatoes in pan and coat with bacon grease
6. Cook in oven for 50 minutes (turning over half-way through)
7. Remove from oven and split in half
8. In small bowl, stir together yogurt and lime juice
9. Drizzle mixture in each potato
10. Top with scallions, crumbled bacon, and cayenne