

# Burrito Loaded Sweet Potatoes

(Serves: 2-4)

## Ingredients

2 Fresh Sweet Potatoes

Pendleton Olive Estate 100% Australian Extra Virgin Olive Oil, 1 tbsp

G-Fresh Sea Salt & Pepper, (to taste)

1 Red Onion, (chopped)

1 Red Capsicum, (chopped)

Fresh Tomatoes,  $\frac{3}{4}$  cup (chopped)

Edgell Black Beans, 400g tin

G-Fresh Garlic Powder,  $\frac{1}{4}$  tsp

Spencers Ground Cumin,  $\frac{1}{2}$  tsp

G-Fresh Smokey Paprika,  $\frac{1}{4}$  tsp

G-Fresh Ground Chillies,  $\frac{1}{4}$  tsp

G-Fresh Oregano Leaves,  $\frac{1}{4}$  tsp

MasterFoods Tomato Sauce,  $\frac{1}{2}$  cup

Brunswick Dairy Company Tasty Shredded Cheese,  $\frac{1}{2}$  cup

Black Swan Guacamole, (for serving)

Brownes Dairy Greek Style Yoghurt, (for serving)

Fresh Coriander, (for serving)

G-Fresh Crushed Chillies, (optional: for serving)

## Method

### Step 1

Preheat the oven to 180 °C and line a baking tray with baking paper.

### Step 2

Cut the sweet potatoes in half lengthwise and poke a few holes using a fork. Drizzle with olive oil and season with salt, pepper, and some dried oregano.

### Step 3

Cook in the oven for 30-35 minutes, or until the flesh is soft.

Meanwhile, make the filling.

### Step 4

Heat oil in a frying pan and add in the onions. Cook for 5 minutes.

### Step 5

Add in the capsicum, tomatoes, beans, tomato sauce, and spices.

Mix to combine and cook for 10 minutes.

### Step 6

Take the sweet potatoes out of the oven and allow to cool down.

Scoop out the flesh and mix in with the filling.

### Step 7

Now spoon all the filling back into the sweet potato skins and sprinkle over the cheese. Return to the oven for another 10 minutes, or until the cheese has melted.

Step 8

Serve topped with guacamole, Greek yoghurt, and fresh coriander. ***Enjoy!***



*Pic for illustration purposes only. Recipe may vary in appearance to pic.*