## **Chorizo Stuffed Sweet Potatoes**



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Recipe by: Laura Vitale

Serves 8

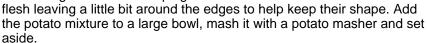
**Prep Time: 10 minutes** 

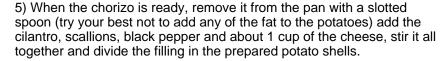
Cook Time: 1 hours 30 minutes

## Ingredients

- \_\_4 Sweet Potatoes, roasted in a 350 degree oven until cooked through
- \_\_10 oz of Mexican Style Chorizo (the raw kind that looks like a regular sausage) casing removed
- \_\_1 Small Yellow Onion, diced
- 3 Cloves of Garlic, minced
- 2 Cups of Shredded Pepperjack Cheese
- \_\_1/4 cup of Fresh Chopped Scallions
- \_\_1/4 cup of Fresh Chopped Cilantro
- \_\_Black Pepper

- 1) Preheat your oven to 425 degrees.
- 2) In a large skillet over medium heat, add the chorizo, onions and garlic and cook them for 7 to 8 minutes or until the chorizo is fully cooked through and make sure you break it up as much as you can with a wooden spoon.
- 4) While the chorizo mixture is cooking, prep your sweet potatoes by cutting them in half lengthwise and scooping out the





6) Top them with the remaining cheese and roast them for about 20 minutes or until golden bubbly!

