



Makes: 4 servings

Prep Time: 10 minutes Bake Time: 65-75 minutes

Total Time: 1 hour 25 minutes

## Healthy Turkey-Stuffed Sweet Potatoes

- 4 medium sweet potatoes
- 3 tbsp extra-virgin olive oil
- 1 pound ground turkey
- 2 cloves garlic, minced
- 1-2 chipotle chilies in adobo, chopped (more or less, to your taste) plus 1 tbsp adobo sauce from can
- 2 tsp chili powder
- 1 tsp dried oregano
- 1 tsp cumin
- 1/2 tsp kosher salt
- 2 cups baby spinach, roughly chopped
- Juice of 1 lime
- 1/4 cup fresh cilantro, chopped plus more for serving
- Freshly ground pepper
- 1 & 1/2 cups shredded sharp white cheddar cheese
- Sliced avocado, for serving
- Plain Greek yogurt, for serving

Preheat the oven to 425° F.

Prick the sweet potatoes all over with a fork. Bake directly on the oven rack until tender, 50-60 minutes. Allow to cool.

At the same time, heat 2 tablespoons olive oil over high heat. When it shimmers, add the turkey and cook, breaking it up with a wooden spoon, until browned all over. Add the garlic, chipotle chiles (to taste), adobo sauce, chili powder, oregano, cumin, and salt. Cook for about 5 minutes, until fragrant. Add the spinach and cook 2-3 minutes, until wilted. Remove the skillet from the heat and stir in the lime juice and cilantro.

Remove the sweet potatoes from the oven and carefully halve them lengthwise (they're hot!). Let cool for 5 minutes. Scrape the sweet potato flesh out of the peel, leaving 1/2 inch thick layer of sweet

potatoes. Place the skins in a 9x13-inch baking dish, flesh-side up. Brush the skins with remaining tablespoon of olive oil and sprinkle with salt and pepper. Transfer to the oven and bake for 5-10 minutes, until crisp.

Remove skins from the oven and stuff with the turkey mixture, and top evenly with the cheese. . Return to the oven and bake for 10 minutes, until the cheese is melted. Serve with fresh cilantro , avocado and greek yogurt, if desired.

Recipe from Half Baked Harvest