

Creamy Loaded Sweet Potatoes

PREPARATION: 20 MINS | COOKING: 1 HOUR SERVES: 2 | SKILL LEVEL: EASY

Ingredients

- 2 Sweet Potatoes
- Olive Oil for frying
- 1 Shallot finely diced
- 1 large clove of Garlic crushed
- 4 Chestnut Mushrooms chopped
- 1 Large handful of Fresh Spinach
- 1 heaped tablespoon cream cheese
- 50g grated Mature Cheese or Parmesan (hold a little back to sprinkle on top)
- Salt and Pepper
- **Roasted handful of pine nuts to sprinkle on top

Auds Tip ...

It is worth browning the pine nuts on a tray in the oven as this releases more flavour, however they won't need many minutes and watch them like a hawk, they quickly burn! USE YOUR TIMER!

These loaded potatoes make an easy supper and you can pre bake them and use later in the week for a quick mid-week supper.

Method

1. Heat the oven to 200°C
2. Pierce and bake the potatoes for 1 hour, or until soft. This can be done in advance.
3. To make the filling, fry the shallot and garlic until softened.
4. Add the mushrooms and cook for a further 5 minutes, add the spinach and cook until wilted.
5. Stir in cream cheese and grated cheese and season well. Mix until creamy
6. Halve the potatoes lengthways and gently mash the insides with a fork, make a well in the centre and fill with the creamy filling. These can be refrigerated for a couple of days now.
7. Reheat in the oven with another sprinkle of cheese on top till fully piping hot. Before serving, sprinkle with the browned pine nuts, drizzle with olive oil or balsamic vinegar.