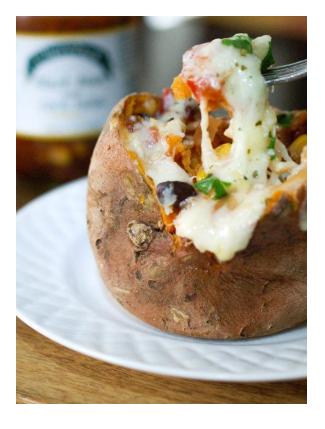
SOUTHWEST STAFFED SMEET POTATO RECIPE

Ingredients

- 4 medium sweet potatoes
- Cherchies® Chardonnay Lime & Cilantro Seasoning Blend
- 1 cup Cherchies® Black Bean & Corn Salsa
- 2 cups leftover cooked turkey or chicken, chopped (optional)
- 1 cup of Shredded Mexican Cheese Blend (Cheddar and Monterey Jack)
- Sour cream (optional)

Preparation

1. Chop the cooked turkey or chicken and set aside. Rinse, wash, and pat dry the sweet potatoes. Keeping the skin on, prick each potato several times with a fork. Wrap each potato in a paper towel and Microwave until potatoes are soft to the touch. You may certainly bake the potatoes in a 350 degree oven until the potatoes are soft to the touch (usually about a half hour), but I cheated and used the microwave:)



- 2. Once the potatoes are soft, it's time to assemble. With a sharp knife, cut a slit into each potato and gently pry open. Use a fork to loosen some of the sweet potato. Sprinkle each potato with about 1/4 teaspoon (tsp) of Cherchies@Chardonnay Lime & Cilantro Seasoning Blend.
- 3. Turn the oven onto Broil. Place 1/2 cup of the turkey or chicken in each potato and mix slightly. Next add 1/4 cup of <u>Cherchies® Black Bean & Corn Salsa</u> to the potato, then sprinkle 1/4 cup of cheese over the potato. Sprinkle an additional <u>Cherchies® Chardonnay Lime & Cilantro Seasoning Blend</u> over each potato.
- 4. Place the potatoes on a baking sheet and broil on high until the cheese has melted (about 10 minutes). And here you go, easy, cheesy, healthy, robust, Southwest Stuffed Sweet Potatoes! Enjoy!