

## SOUTHWEST STUFFED SWEET 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 Cherchies® Black Bean & Corn Salsa to the potato, then sprinkle 1/4 cup of cheese over the potato. Sprinkle an additional Cherchies® Chardonnay Lime & Cilantro Seasoning Blend 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!

