

# CHILI-STUFFED SWEET POTATOES

🕒 10 MIN

## INGREDIENTS

- 4 cooked medium sweet potatoes\*
- 4 cups leftover chili, any variety
- Diced avocado, sliced green onions, shredded cheese

\*How to cook sweet potatoes:

**In the oven:** Preheat oven to 425 degrees F. Line a sheet pan with foil. Scrub sweet potatoes and pierce a few times with a sharp knife. Roast for 30-45 minutes, or until fork tender.

**In the microwave:** Scrub a sweet potato and pierce a few times with a sharp knife. Place in a microwave safe casserole. Add enough water to cover bottom, then cover tightly with plastic wrap. Microwave on high for 5-6 minutes, or 6-8 for two potatoes.

**In the Instant Pot:** Place 4 sweet potatoes on steamer tray and add enough water to cover bottom (about 1 cup). Secure lid and use manual mode to set for 15 minutes on high pressure. When time's up, let steam release naturally for 10 minutes. Cooked sweet potatoes will keep in the fridge for up to 5 days, so they're perfect for meal prep!

## DIRECTIONS

Split potatoes down the center lengthwise, being careful not to slice all the way through. Heat leftover chili in a saucepan until steaming (or microwave). Top each sweet potato with chili and toppings.