



Chili Cheese Stuffed Sweet Potato

Ingredients

- 4 small sweet potatoes, washed
- 2 medium carrots, roughly chopped
- 2 garlic cloves
- 1 plum tomato, chopped
- 2 tablespoons [Fustini's Jalapeno Lime balsamic](#)
- 1 teaspoon ground cumin
- 1/2 teaspoon dried oregano
- 1/4 teaspoon cayenne pepper
- 2 tablespoons [Fustini's Chipotle olive oil](#)
- 1 pound of ground beef
- sour cream for garnish
- shredded cheddar cheese for garnish
- green scallions, sliced, for garnish

Sharon's Hint

Substitute for more heat with a spicier-infused olive oil. Adapted from foodnetwork.com

Directions

Step 1.

Step 2.

Meanwhile, put the carrots, garlic, tomato and onion in a food processor; add the balsamic, cumin, oregano, cayenne, 1 teaspoon salt, and a few grinds of black pepper and pulse until coarsely chopped.

Step 3.

Heat the olive oil in a large nonstick skillet over medium-high heat, add the vegetable mixture and cook, stirring constantly, until dry, 3 to 4 minutes. Add 1/4 cup water and cook, scraping up any brown bits with a wooden spoon, until the water evaporates, about 1 minute. Add the ground beef and cook, stirring and breaking it up into smaller chunks, until browned and cooked through about 4 minutes. Remove from the heat.

Step 4.

Split the potatoes in half, scoop out some of the warm flesh and add it to the beef mixture; stir to combine. Divide the potato halves among 4 plates and generously fill each half with the beef-potato mixture. Top each with sour cream, Cheddar and scallions.