

## Loaded Sweet Potato Skins



### Ingredients

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|-----------------------------------|---|
| 1 kg sweet potatoes, evenly sized | 3 spring onions, chopped                            |
| 1 tbsp cream                      | 100g red capsicum, diced                            |
| 1/2 tsp salt                      | 200g canned black beans, rinsed                     |
| 1 chorizo sausage (optional)      | 200g sweet corn kernels, canned or frozen           |
| 2 tbsp olive oil                  | 100g grated cheddar cheese                          |
| 2 tsp cumin                       | 1 red jalapeno, finely chopped, optional            |
| 1 tsp ground coriander            | Tomato salsa, sour cream and guacamole dip to serve |
| 1 tsp smoked paprika              |   |

### Directions

Step 1 – Preheat the BBQ to medium heat (180° to 200°C) with two zone heat. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 2 – Wash the sweet potatoes and pat dry with paper towel. Using a fork, prick the skins of the sweet potatoes.

Step 3 – Place the potatoes onto the grill, away from direct heat, or onto the trivet and close the BBQ lid. Roast the potatoes for around 1 hour, or until a skewer inserted into the centre offers no resistance. During the last 20 minutes of cooking, place the chorizo sausage (if using) onto the grill, away from direct heat, or onto the trivet and roast.

Step 4 – Once cooked, remove the sweet potatoes and chorizo from the BBQ and set aside to cool.



Step 5 – Combine the olive oil, cumin, coriander, paprika, spring onions and red capsicum in a small frying pan and cook over medium heat for 5 minutes, or until the capsicum has softened slightly. Add the black beans, sweet corn and finely chopped chorizo (if using) and mix to combine.

Step 6 – Once cool enough to handle, slice the sweet potatoes in half lengthways and scoop out the flesh, taking care not to break the skins. Combine the flesh in a bowl with the cream and salt, and mash until smooth.

Step 7 – Place the mashed potato back into the potato skins and smooth the surface flat. Spoon over the spring onion mixture and then sprinkle evenly with the grated cheese and jalapeno (if using).

Step 8 – Place the potato skins onto a baking tray or dish and return to the BBQ. Close the lid and roast the skins over indirect heat for 10 minutes, or until the potatoes are warmed through and the cheese is melted. Serve immediately.

