

Twice-baked Chipotle Bacon Sweet Potatoes

*serves 2-4 people

Ingredients:

1 Large sweet potato or yam

2 slices cooked, uncured bacon, diced

2 TBSP Butter

$\frac{1}{2}$ tsp Chipotle chile pepper

$\frac{1}{2}$ tsp Salt

2 TBSP + 2 tsp Parmesan cheese

Directions:

1. Bake sweet potato/yam at 400° for 60-70 minutes (depending on size). It is done when you can easily pierce it with a knife all the way through.
2. Cut sweet potato in half and scoop out flesh, leaving some flesh remaining on the skin to help it keep its form.
3. Cool ~15 minutes then stir in butter, salt, bacon, chipotle chile pepper, and 2 TBSP parmesan cheese.
4. Evenly separate mixture and return to shells. Top each with 1 tsp parmesan.
5. Bake for 10 minutes at 400° then place under broiler for a few seconds until cheese golden.