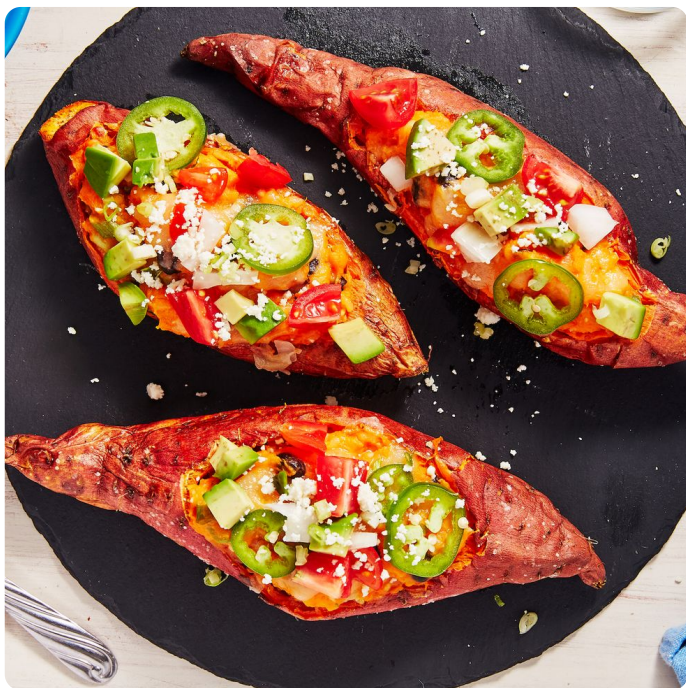


Indulge in Twice Baked Sweet Potatoes

Saleha · 05/11/2021



Prep Time

1 hour 35 minutes

Difficulty

Easy

Servings

6

Description

Twice-baked sweet potatoes are made from potatoes, brown sugar, the spice cinnamon and pecans. They are crispy, sweet and the perfect dish to serve on your Thanksgiving or holiday table! The twice-baked sweet potatoes are baked twice to bring out the most delicious flavor this dish offers. It's been a favorite family tradition in our house for a long time because they're child-friendly. Sometimes it's fun trying different recipes for the holidays, other than the standard potato mash. The toppings for the twice-baked potatoes with mini marshmallows, making them taste like candied yam or you can add a couple of spoonfuls of sour cream for a filling that is more smooth. Follow the step-by-step directions below to prepare the Perfect Twice Baked Sweet Potatoes

Ingredients

- 6 large sweet potatoes
- 1 tbsp. extra-virgin olive oil
- Kosher salt
- 1/2 c. milk
- 1/4 c. sour cream
- 4 tbsp. melted butter
- 1 1/2 c. shredded Monterey Jack, divided
- 1 c. black beans, rinsed and drained
- 2 green onions, thinly sliced, plus more for garnish
- 2 cloves garlic, minced 1 c. quartered grape tomatoes
- 1 avocado, cubed
- 1 small jalapeño, sliced into rounds
- 1/4 c. crumbled queso fresco

Instructions

1. Preheat oven to 375°. Pat potatoes completely dry with paper towels. Poke potatoes all over with a fork, then rub with oil and sprinkle with salt. Place directly on oven racks and bake until pierced easily with a fork, about 1 hour. Place on a large baking sheet and let cool until cool enough to handle.
2. Cut a thin layer off the top of each potato lengthwise. Scoop out insides of each potato, leaving a 1/2" border. Place insides in large bowl.
3. Into the bowl with the potatoes, add milk, sour cream, and butter. Mash until all ingredients are incorporated and mixture is mostly smooth. Fold in 1 cup Monterey Jack, black beans, green onions, and garlic and season with salt.
4. Fill baked potatoes with mixture and place on a large baking sheet. Top with remaining 1/2 cup of Monterey Jack. Bake until cheese is melty and outside is crispy, 15 minutes.
5. Top with tomatoes, avocado, jalapeño, and queso fresco before serving.