

Chicken Fajita Stuffed Sweet Potatoes

Recipe By *Sina Mizrahi*



Cooking and Prep:  1
h 15 m

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Sukkot

Diet: Gluten Free, Low Fat,
Low Carb

Source: Relish by Binah

Magazine

Cuisines: Mexican

Like any legitimate stuffed potato, this one is filled to the brim with wholesome ingredients. It also makes it the perfect meal with an easy prep and delicious results.

Ingredients (13)

Sweet Potatoes

6 large sweet potatoes, whole and scrubbed

1 teaspoon **Bartenura Olive Oil**

Filling

- 1/2 pound cooked chicken (breast or thigh)
- 1 (8-oz.) can black beans, drained and rinsed
- 1/4 cup canned corn
- 1 each red, orange, and yellow bell peppers, diced
- 1/2 red onion, finely diced
- 1 teaspoon **Bartenura Olive Oil**
- 1 teaspoon salt
- 1/2 teaspoon black pepper

Toppings

- 1 avocado, cubed
 - 1/2 bunch cilantro, chopped
 - scallions, chopped
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Start Cooking

Bake the Potatoes

1. Preheat oven to 425°F.
2. Using a fork, prick the potatoes on every side, then brush with olive oil and place on a rimmed baking sheet. Bake for 45 to 50 minutes or until tender, depending on their size. Remove from oven and allow to cool slightly, until comfortable to handle.
3. Reduce oven temperature to 400°F.

Prepare the Filling

1. To prepare the filling, combine the chicken, black beans, corn, bell peppers, and onion.

To Assemble

- 1.

Split each sweet potato lengthwise and fluff the flesh with a fork. Scoop the chicken mixture into each cavity, then drizzle with olive oil and sprinkle with salt and pepper.

2. Return the stuffed sweet potatoes to the oven at 400°F for five to seven minutes, until heated through.
3. To serve, top each stuffed sweet potato with avocado, cilantro, and scallions. Serve immediately.