



PREP TIME

20min



COOK

TIME

60min



SERVES

2

# Twice Baked Tex Mex Sweet Potatoes

## INGREDIENTS

- **1/4 cup** TOSTITOS® Multigrain SCOOPS!® (broken)
- **1/4 cup** TOSTITOS® Chunky Salsa Mild
- **2** medium sweet potatoes, halved lengthwise
- **1/2 tsp** salt, divided
- **1/4 tsp** pepper
- **2 tbsp** butter
- **1 cup** shredded cooked chicken
- **1/2 cup** corn niblets
- **1/2 cup** canned black beans, drained and rinsed
- **1/4 cup** chopped green onions
- **1 cup** grated aged cheddar cheese
- **1/4 cup** sour cream

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- Preheat oven to 400°F (200°C).
- Line baking sheet with parchment paper or foil.
- Season sweet potato with 1/4 tsp (1 mL) each salt and pepper.
- Place cut side down on prepared baking sheet.
- Bake for 45 to 50 minutes or until fork tender.
- Scoop out flesh from halves into a bowl, leaving about a 1/2?inch (1 cm) layer inside skins.
- Set skins aside.
- Mash sweet potato flesh with butter.
- Stir in chicken, corn, black beans and green onions.
- Divide filling evenly among the four potato skins.
- Sprinkle each with cheese.
- Bake for 15 to 18 minutes or until warmed through and cheese is melted.
- Garnish with TOSTITOS® Mild Salsa, sour cream and TOSTITOS® Tortilla Chips.