

MEXICAN 'TACO STYLE' STUFFED SWEET POTATO

INGREDIENTS

1 pack Garden Gourmet Sensational Mince

4 large sweet potatoes

2 avocados

1 red onion

1 can of black beans

4 tbsp tomato cubes (can)

1 garlic clove

1 lime

Some olive oil

Some paprika powder

Some cumin powder

1 mango (for sauce)

1 red onion (for sauce)

1 jalapeno pepper (for sauce)

1 red pepper (for sauce)

Some cilantro (for sauce)

 4 SERVINGS

 1 H. 10 MIN

 CHALLENGING

These vegan stuffed sweet potatoes made with Garden Gourmet Sensational Mince will charm the harshest critics with its spicy and sweet touches! Prepare them for a BBQ and impress your guests!

PREPARATION

1. Roast the sweet potatoes

Prepare the potatoes half or a whole day in advance. Preheat the oven to 200 °C. Wrap each sweet potato with aluminum foil. Place them in a oven tray and let them roast for about 45 minutes. Let them cool down.

2. Make the guacamole

Peel and mash the avocados and mix in finely chopped garlic and season with salt, pepper and plenty of lime juice.

3. Make the mango salsa

Cut the flesh along the stone and cut into very small cubes. Mix in finely chopped red onion and finely chopped jalapeno (seedless), red pepper (seedless) and coriander.

4. Make the Sensational Mince mixture

Peel and chop the onion. Fry the Garden Gourmet Sensational Mince with the onion in a frying pan in some oil and season with salt, paprika and cumin powder. Drain the black beans and add them to the mince with the diced tomatoes. Heat well and let it cool down.

5. Grill stuffed sweet potatoes and serve!

Break open the sweet potatoes and fill them with the minced meat mixture. Wrap them loosely with aluminum foil. Heat the stuffed potatoes on the BBQ for about 15 minutes. Fold open and serve with the guacamole and mango salsa. Garnish with coriander.

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