

# 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 (about 1 1/2 lb), 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

## How to make it

1. Preheat oven to 400°F (200°C).
2. Line baking sheet with parchment paper or foil.
3. Season sweet potato with 1/4 tsp (1 mL) each salt and pepper.
4. Place cut side down on prepared baking sheet.
5. Bake for 45 to 50 minutes or until fork tender.
6. Scoop out flesh from halves into a bowl, leaving about a 1/2-inch (1 cm) layer inside skins.
7. Set skins aside.
8. Mash sweet potato flesh with butter.
9. Stir in chicken, corn, black beans and green onions.
10. Divide filling evenly among the four potato skins.



PREP  
TIME  
20 min



COOK  
TIME  
60 min



TOTAL  
TIME  
-



SERVING  
-

## Made with

11. Sprinkle each with cheese.
12. Bake for 15 to 18 minutes or until warmed through and cheese is melted.
13. Garnish with Tostitos<sup>®</sup> Mild Salsa, sour cream and Tostitos<sup>®</sup> chips.