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Chili-Stuffed Sweet Potato

Ingredients:

6 oz extra lean ground turkey
150 g sweet potato (baked)
3/4 Roma tomato (diced)
1/8 cup low-sodium black beans 1/8 cup green onions

Seasonings:

1 tbsp McCormick low-sodium chili seasoning
Mrs. Dash Chipotle seasoning (optional)

Directions:

1. Bake a sweet potato in the oven until soft.
2. Set a skillet on medium heat and add ground meat.
3. Break apart the meat in the skillet with a spatula and, as it's cooking, add seasonings. When the meat is 70 percent finished, add tomatoes, green onions, and black beans. Mix together.
4. Reduce the heat to low, cover the skillet, and cook for another 5-8 minutes.
5. When the sweet potato has finished baking, slice it in half and scoop out just a little from the top to create a small hole.
6. Top the sweet potato with the chili mixture.
7. Enjoy!