



## Chicken Stuffed Sweet Potatoes

The key is having pre-baked sweet potatoes ready to go. Throw 6-8 in the oven on a baking sheet (after washing and poking with a fork) for 50 minutes and bake at 350 degrees Fahrenheit. The chicken, being crockpot friendly, makes it easy to cook ahead of time so all that's left is the snack assembly.

\*Use Organic Ingredients when possible

### Ingredients

- 1 1.5 Pounds Organic, Skinless Chicken Thighs and/or Breast
- 1 14 Ounce BPA Free Can Diced Tomatoes
- 3 Chipotle Peppers (canned in adobo) Minced (**Do not put in the liquid from the can**)
- 1/2 Tsp Cumin
- 1/4 Tsp Chili
- 1/4 Tsp Smoked Paprika
- 1/4 Tsp Sea Salt
- 6-8 Large Baked Sweet Potatoes
- Avocado and Cilantro for garnish

### Instructions:

1. Add chicken, tomatoes, chipotle peppers (**without the liquid from the can**) and spices to crock pot and cook 6-8 hours on low (or 3-4 on high)
2. Remove chicken from crock pot and shred with a fork and knife
3. Scoop out about 1/2 of the insides of the sweet potatoes (Save for another use!)
4. Re-heat sweet potato skins in the oven until warm
5. Spoon chicken into potatoes, garnish with avocado and cilantro

\*\*The Chipotle pepper can be hot/spicy so add to taste. In addition, the liquid that they come in can be VERY hot/spicy so use sparingly and to taste. ENJOY 😊