



Slap Ya Mama

Slap Ya Mama Cajun Products

<http://slapyamama.com>

Loaded Sweet Potato Skins

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These delicious and extra loaded sweet potato skins are sure to be a game time favorite or just a favorite in general. Enjoy!

Ingredients:

- 4 medium sweet potatoes, rinsed
- 1 Tbsp olive oil
- ¼ cup half & half
- 2 tsp butter, melted
- 1 tsp [Slap Ya Mama Original Blend Seasoning](#)
- 1 jalapeno, diced
- ½ cup sharp cheddar, shredded
- ½ cup mozzarella, shredded
- 6 strips bacon, cooked crispy & crumbled
- sour cream (topping)
- chives, chopped (topping)

Directions:

Preheat oven to 400 degrees Fahrenheit. Using a fork, pierce each sweet potato a few times and place on a large baking sheet and bake for 45 minutes to 1 hour or until soft. Allow potatoes to cool slightly. Slice potatoes in half lengthwise.

Reduce oven to 375 degrees Fahrenheit. Using a spoon, scoop out the meat of the sweet potato, making sure to leave a thin layer of sweet potato inside. Place the scooped out part of the sweet potatoes into a medium sized bowl. Place the potato skins back on the baking sheet face up, drizzle with olive oil and bake for 10 minutes.

In the bowl of sweet potatoes, add half & half, butter, Slap Ya Mama and jalapeños. Mix well, making sure to mash potatoes until they are smooth and creamy. Once the skins have baked for 10 minutes, remove from oven and fill each half with equal amounts of the mashed sweet potato mixture. Mix the two cheeses together and top each potato skin with cheese. Place back in oven at 375 degrees Fahrenheit and bake for 15 minutes or until cheese is completely melted. Remove from oven, generously top with bacon, a dollop of sour cream and chives. Serve hot and enjoy!