



Street-Style Stuffed Sweet Potatoes
RECIPE

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TIME

45 minutes

INGREDIENTS

14 items

MAKES

8 servings

A great alternative to tacos or wraps, these stuffed sweet potatoes are easy to prepare, tasty, and the filling options are endless. These are great as a main meal or even as a side snack.

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INGREDIENTS

- 4 medium sweet potatoes, whole
- 1 tbsp. olive oil
- 1 tsp. smoked paprika
- 480 g marinated and ready to cook/heat pulled pork shoulder
- 1 corn cob, charred and kernels cut off
- Small can of black beans
- 50 g parmesan cheese, finely grated
- 2 Jalapenos, finely sliced
- Fresh coriander
- Salt and pepper, to taste

For The Avo-Mayo, Combine The Following

- 1 to 2 avocados, smashed
- 1 tbsp. MasterFoods™ Professional Whole Egg Mayonnaise
- ½ lime, juiced
- Salt and pepper, to taste

PRODUCTS USED



MasterFoods Professional Gluten Free Whole Egg Mayonnaise 2.2kg

[SEE DETAILS](#)

Cooking Instructions:

1. 1
Preheat oven 180°C.
2. 2
On a baking tray, lightly oil the sweet potatoes, sprinkle evenly with paprika and season. Bake for 45 minutes or until the potatoes are soft.
3. 3
Meanwhile cook the pork shoulder as instructed. Once cooked and easy to handle, pull the meat apart into shreds, add black beans and half the charred corn, reserving other half for garnish.
4. 4
Slice the cooked and cooled sweet potatoes in half length-ways. With a spoon, carefully scoop out a third of the potato flesh and either mix this through the pulled pork mixture or set aside to make a mash for another recipe.
- 5.

Refill the potatoes with the pork and bean mixture, sprinkle over with cheese and bake for 5 minutes or until cheese has begun to melt.

6. 6

Arrange onto a serving dish and add a generous dollop of the Avo-mayo, garnish with remaining corn, jalapeños, and fresh coriander.

Tips:

1. 1

Replace pulled pork with diced eggplant roasted with tomato paste and ground cumin for a boldly flavoured vegetarian option.

2. 2

If you decide to use the scooped potato for a mash, add 1-2 tbsp. of mayonnaise, a handful of finely grated cheese, 1 tsp. sweet paprika, 1 tsp. lightly toasted and crushed cumin seeds, and mix together into a smooth mash.

3. 3

To give the Avo-mayo some extra zing, try adding a 1 tsp. of MasterFoods™ Professional Chilli Sprinkle and 1 tsp. MasterFoods™ Professional Ground Cumin.

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Cooking time

10 min

Ingredients

11 items

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Cooking time

60 MINS

Ingredients

8 items

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Gua Bao Buns

Cooking time

10 min

Ingredients

11 items

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New York Inspired Tagliatelle Pasta

Cooking time

15 minutes

Ingredients

9 items

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