

Savory Sweet Potatoes



Ingredients:

- 4 sweet potatoes, washed and dried
- 1/2 cup plain Greek yogurt
- 1 teaspoon chili powder
- 1 teaspoon paprika, divided
- 1 teaspoon cumin, divided
- 1 red bell pepper, seeds removed, and diced
- 1/2 Vidalia onion, diced
- 1/4 cup green onions, chopped
- 2 tablespoons olive oil

Instructions:

1. Poke holes in the potatoes. Microwave until all potatoes are soft – about 10 minutes for 4 potatoes.
2. Combine yogurt and 1/2 teaspoon paprika and 1/2 teaspoon cumin.
3. Heat oil in a medium skillet over medium heat. Add peppers, onions, and remaining seasonings.
4. Cook until onions are golden brown, about 5 minutes.
5. Split open each sweet potato and top with onion-pepper mixture and Greek yogurt.

Makes 4 servings.



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