

Stuffed Sweet Potatoes

Ingredients

8 ounces rotisserie chicken
3 large sweet potatoes (could also stuff acorn squash)
1/2 cup green lentils
1 tablespoon coconut oil (or avocado)
1 large shallot, thinly sliced
3 cloves of garlic
8 ounces rotisserie chicken
2 cups fresh packed baby spinach
salt and pepper to taste
1 tsp of turmeric

Directions

1. Preheat oven to 400°F, line a baking sheet with aluminum foil.
2. Place potatoes on baking sheet
3. Roast for 50-55 minutes until softened and skin is getting crisp. Heat the oil in a skillet over medium-high heat. Once hot, add shallots and garlic and cook for about 1 minute. Add turmeric
4. Cook lentils in a small sauce pot and cover with water. Bring to a boil, stir then reduce to a medium-low simmer. Cook for about 20 minutes until softened. Drain and set aside
5. Add spinach, stirring until wilted. Add the cooked lentils to the skillet. Stir until everything is well combined, season with salt and pepper to taste and remove from heat.
6. Remove potatoes from the oven, let cool slightly then slice lengthwise down the middle. Spoon the mixture into each sweet potato. Divide into 4 servings and plate.



SOURCE Runningtothekitchen.com