



**BACON GREEN CHILE TWICE-BAKED
SWEET POTATOES**

by Nick Massie

overview

Bacon is deliciously used as both filling and garnish in this recipe in which sugar can be omitted to reduce carbohydrate content.

ingredients

- 6 sweet potatoes (Covington variety recommended)
- 1 cup green chiles, drained and finely chopped
- 1 cup whole coconut milk
- ½ cup brown sugar (optional)
- 8 slices bacon, cooked until crispy and finely chopped
- 4 slices bacon, cooked until crispy and halved for garnish
- 8 sprigs fresh cilantro, rinsed

directions

1. Bake sweet potatoes on a foil- or parchment-lined sheet pan at 350 F for 45 minutes or until potatoes are easily pierced with a fork.
2. Remove potatoes from the oven, peel two of them completely and throw them in a large mixing bowl.
3. Cut the remaining potatoes in half and scoop out the center to form a pocket with ⅓ inch of flesh still attached to skin. Add scooped-out flesh to mixing bowl.

4. Add bacon, green chiles, coconut milk and brown sugar to the mixing bowl and whisk until uniformly combined.
5. Transfer this mixture to a large pastry bag with a large “closed star” tip. If you do not have a pastry bag, you can simply scoop the stuffing back into the potato shells and gussy it up with a wavy design that will brown well.
6. If you are using a pastry bag, spin the top end closed and pipe filling into shells with a curlicue design or the trusty “in and out.”
7. Place potatoes back on the sheet pan and return to oven.
8. Broil at 500 F for 5 minutes, or until the top design/waves become crispy and golden brown.
9. Remove from oven, transfer to a serving platter and garnish with crispy bacon and cilantro.

