



Loaded Cheese and Bacon Sweet Potatoes

SERVINGS: 4

PREPPING TIME: 45 MIN

COOKING TIME: 100 MIN

APPROX

Ingredients

4 medium sweet potatoes
 6 rashers of bacon diced
 4 spring onions chopped finely
 1 cup of grated cheese plus extra for sprinkling on top.
 3 tbs of sour cream

2 tbs The Weekend Blend
 by SAUC'D LOWNSLOW
 Salt and pepper to season



Recipe courtesy of Oliver
 Molinari From
 @cookingwithmaddog

Directions

1. Place sweet potatoes on a tray and bake in an oven at 180c for an hour or until soft on the inside.
2. Dice up some bacon from and cook in a pan until brown and slightly crispy.
3. Remove potatoes from oven and let cool down enough to touch. Once cooled, cut potatoes down the middle and scoop out the potato and add to a bowl leaving the skins.
4. Add bacon to potatoes with shallots, 2 tbs of sour cream, a cup of grated cheese and The Weekend Blend spice mix.
5. Mix together well and season with salt and pepper.
6. Now it's time to fill your potatoes with the mixture.
7. Top potatoes with cheese and bake at 170c until cooked and cheese has melted. Top with sour cream, and shallots and sprinkle some of the Weekend Rub on top.