



## *Plant-Based Chili* **Loaded Sweet Potato**



**Makes:**  
16 servings



**Total Cook Time:**  
30 Minutes

### **Ingredients:**

- 12** (+/-) – Sweet potatoes, Whole, ends cut off
- 2** 4lb Bag – Blount’s Plant-Based Vegan Chili (*Item#45418*)
- 2** 16oz Bags – Plant-Based Mexican Blend Shredded Cheese
- 3** Bunches – Scallions, sliced 1/8 inch
- 1** 8oz Container – Plant-Based Sour Cream Alternative (*optional*)

### **Cooking Instructions:**

- 1.** Preheat convection oven to 400 F° & Preheat a large pot of boiling water
- 2.** In a large and shallow hotel pan, place the sweet potatoes neatly in rows – Poke holes with a thin instrument like a knife or cake tester (to release steam as they cook)
- 4.** Place pan with sweet potatoes in the oven for appx 40 mins, or until they’re tender
- 5.** After the sweet potatoes have been cooking for 10 minutes. Place 2 bags of Chili into the pot of boiling water for 15–20 Minutes
- 6.** Once tender, remove the sweet potatoes from the oven and slice the sweet potatoes length wise in preparation to add filling
- 8.** Once hot, remove chili from the water, Cut the corner of the bags and pipe the chili into the long slices you have made in the sweet potatoes
- 9.** Dress the sweet potatoes liberally with the Mexican shredded cheese
- 10.** Place back in the oven for 5 minutes or until the cheese melts
- 11.** Sprinkle all of the scallions over the sweet potatoes and serve

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