

# Enchilada Stuffed Sweet Potatoes

- 6 medium sweet potatoes
- 4 Tbsp. olive oil
- 2 tsp. kosher salt
- 2 garlic cloves (finely chopped)
- 1 jalapeño (seeded and finely chopped)
- 1 onion (chopped)
- 2 Tbsp. all-purpose flour
- 1 cup chicken broth
- 1 1/2 cups shredded rotisserie chicken
- 1 (4-oz.) can diced green chiles
- 1/2 tsp. black pepper
- 1/2 tsp. paprika
- 1/2 cup sour cream
- 1 lime (juiced)
- 1 cup shredded monterey jack cheese
- Cilantro (for serving)

## Directions

1. Preheat the oven to 400°F. and line a baking sheet with foil. Prick the potatoes 3 to 4 times with a fork and place on the baking sheet. Brush the potatoes all over with 2 tbsp of the oil and sprinkle all over with 1 tsp of the salt.
2. Bake the potatoes until the skin is crisp and browned and the tip of a paring knife slips easily into the skin, 45 mins to 1 hour.
3. Meanwhile, make the filling. In a large skillet, heat the remaining 2 tbsp oil over medium heat. Add the garlic, jalapeño, and onion, and sauté until softened, about 3 mins. Sprinkle the flour over top, then stir together and cook until lightly browned and bubbling, about 1 min. Slowly add the chicken broth while whisking constantly. Cook, stirring, until slightly thickened, about 1 min. Stir in the chicken, green chiles, pepper, paprika, and remaining 1 tsp salt. Remove from the heat and stir in the sour cream and lime juice.
4. When the potatoes are cooked, let them cool for 5 mins to make them easier to handle. Switch the oven to broil.
5. Split open each potato lengthwise and lightly mash the flesh with a fork. Divide the chicken filling between the potatoes and sprinkle the top of each with the cheese. Broil the potatoes until the cheese is melted and starting to brown, 2 to 3 minutes. Top with cilantro and serve with lime wedges for squeezing over the top.

