

Stuffed sweet potato with mozzarella



> 30 min.



Simple



Zubereitung

1. Prick the sweet potatoes along the centre with a fork and place in the microwave for 5 minutes to pre-cook. Cut the sweet potatoes in half along the prick marks and scoop out the halves, leaving about 1 cm wide edges.
2. Place the sweet potatoes on a baking tray lined with baking paper. Cut the peppers and onion into strips and also pile onto the tray.
3. Mix the chilli powder, cumin, garlic powder, salt and pepper in a bowl. On the baking tray, rub the sweet potatoes with oil and the spice mixture, marinate the vegetables in the same way as the sweet potatoes and then mix well. Before placing the baking tray in the oven, season the chicken breast fillet in the same way as the vegetables and potatoes and place on top of the vegetables.
4. Bake at 200 °C for 20 minutes.
5. Pull the chicken breast fillet apart with two forks and mix the pieces of meat with the vegetables thoroughly. Spread the chicken and vegetable filling over the sweet potatoes and sprinkle with the grated mozzarella.
6. Finally, place in the oven again at 200 °C for 5 minutes until the mozzarella melts.

Tip:

Serve with rosemary for a flavourful highlight.

Zutaten

- 2 sweet potato
- 1/2 red pepper
- 1/2 yellow pepper
- 1/2 green pepper
- 1/2 onion
- 2 tbsp chilli powder
- 1 tsp cumin
- 1 tsp garlic powder
- 1 tsp salt
- 1 tsp pepper
- oil
- 300g chicken breast fillet

For gratinating and garnishing:

- 3 tbsp GOLDSTEIG grated mozzarella
- rosemary