

# Baked Sweet Potatoes with Succotash



**Serves 4**

**Prep 10 mins**

**Cooking 50 mins**

**Easy**

## **Ingredients**

4 large sweet potatoes

150g smoked streaky bacon, cut into strips

1 onion small, finely chopped

325g tin sweetcorn, drained (or use 280g frozen kernels or corn from the cob)

100ml - 300ml chicken stock (depends if using tinned or frozen or straight from the cob)

3 tbsp double cream (you can use yoghurt with milk and a little cornflour)

flat-leaf parsley a generous handful, finely chopped

dressed salad to serve

1. Heat the oven to 190C/fan 170C/gas 5. Prick the sweet potatoes all over then roast on a baking tray for 45 minutes or until crisp and cooked through.
2. Meanwhile, cook the bacon in a frying pan over a low heat until the fat starts to render. Turn up the heat and fry until lightly golden. Add the onion and cook for 6-8 minutes or until soft.
3. Add the sweetcorn and stock to the pan, and simmer gently until the stock is reduced by 1/2. If you use frozen kernels or corn straight from the cob, they need cooking a bit longer, so add 300ml of chicken stock. Add the cream and simmer for 5 minutes. If you use Greek yoghurt and milk, whisk in a teaspoon of cornflour to stabilise it, so it won't split when heated. Season well and stir in the parsley. Split the baked potatoes and spoon over the succotash. Serve with a dressed salad, if you like.