

Mega Stuffed Sweet Potatoes



Serves 4 Prep 5 mins

Cooking 55 mins

Easy

Ingredients

4 large sweet potatoes

olive oil

8 rashers of higher-welfare smoked streaky bacon , optional

125 g Monterey Jack or Cheddar cheese

4 spring onions

1-2 fresh red chillies (optional)

soured cream , to serve

1. Set up your barbecue for the heat canyon technique by placing coals on opposite sides of the barbecue to make two heat walls – this will create sections of hot, direct heat on the sides, with an indirect, cooler area in the middle to ensure your meat gets consistent heat. Cover with the lid & allow to heat up like an outdoor oven – at a around 175°C. If baking indoors set the oven temperature to 180C/Gas 6.
2. Scrub the sweet potatoes, rub with a drizzle of oil & a pinch of sea salt. Place on the middle of the barbecue, cover with the lid and bake for ± 1h, or cook in the middle of the oven, until soft in the middle and crisp on the outside.
3. Meanwhile, fry the bacon (if using) in a pan over a high heat (you can do this on the hob), or until golden and crisp, then set aside for later.
4. Split the potatoes open, crumble in the bacon (if using) and grate over the cheese. Return to the indirect heat on the barbecue for a further 5 to 10 minutes with the lid on, or in the oven, until the cheese has melted.
5. Trim and finely slice the spring onions and chilli (if using) then sprinkle over the potatoes, serve with soured cream and devour.