

Sweet Potato Jacket with Pulled Pesto Chicken



Serves 2 Prep 10 mins

Cooking 45 mins

Easy

Ingredients

400g of mini chicken fillets
100g cream cheese
2 tbsp fresh pesto
2 sweet potatoes
toasted pine nuts to serve
torn basil leaves to serve

1. First cook the sweet potato: cook at 180C/160C Fan/ Gas 4 for 45 mins. When the sweet potato is nearly ready, cook your mini chicken fillets in the frying pan for about 5 mins until cooked through.
2. Shred the mini fillets with forks. Mix with the cream cheese and the pesto.
3. Make a slit in the sweet potatoes and open them up. Divide the mixture between the two baked potatoes and top with toasted pine nuts and torn basil leaves.