Chicken stuffed sweet potatoes

Raciones para 2

- ❏ **4** Sweet potatoes
- ❏ **2** Chicken breasts
- ❏ **2** Tablespoons of honey
- ❏ **1** Teaspoon of garlic powder
- ❏ **1/2** Tablespoon of onion powder
- ❏ **1** Tablespoon of sweet paprika
- ❏ **1/2** Tablespoon of cumin
- ❏ **1/4** Cup of hot sauce
- ❏ **1/4** Teaspoon of salt
- ❏ Mozzarella
- ❏ **200 gr** Natural Greek yogurt
- ❏ **1 gr** Clove of garlic
- ❏ **1/2** Lemon
- ❏ Fresh dill
- ❏ Salt
- ❏ Pepper
- ❏ Spring onion

1. Mix the honey, garlic powder, onion powder, sweet paprika, cumin, hot sauce, and salt in a bowl and coat the chicken breasts with this mixture. Place the chicken breasts in a dish and bake using the steam turbo function for approximately 20 minutes. Shred the chicken breasts.

2. Wash the sweet potatoes and poke them several times with a fork or knife. Place the sweet potatoes in a dish and add a pinch of salt. Bake using the conventional steam mode for approximately 40 minutes or until tender.

3. Make a cut in the top of the sweet potato and slightly mash the pulp with a fork. Place the shredded chicken on the sweet potato and cover with grated mozzarella. Bake under the grill until the cheese is golden.

4. Prepare the yogurt sauce by mixing the Greek yogurt, grated garlic clove, juice of half a lemon, chopped fresh dill, salt, and pepper.

Chef's Notes

https://cookinglovers.teka.com/en/receta/boniatos-rellenos-de-pollo-con-salsa-de-yogur/