spinach-stuffed sweet potatoes



cook time:	prep time:	featured product:
70	**15**	**baby spinach**

pack in the protein with this spinach stuffed sweet potatoes recipe! this recipe is super filling and will keep you going throughout the day. wholesome sweet potatoes full of our baby spinach greens are elevated with golden raisins and toasted almonds, plus some crumbled feta for the top! great as a side to any meal, or as a hearty appetizer!

ingredients

4 servings

1 package (5 oz) **organicgirl© baby spinach** ?
4 medium sweet potatoes
1 tablespoon olive oil
½ medium onion,
2 garlic cloves, minced
¼ teaspoon red pepper flakes
¼ cup golden raisins
¼ cup sliced toasted almonds
½ cup crumbled feta (2 ounces)

substitutions

? *substitute with* **POWERHOUSE SPINACH BLEND**

directions

1. preheat oven to 400°F. clean sweet potatoes well, and place directly on upper oven rack. place a foil-lined baking sheet on oven rack below potatoes to catch any drips. bake until potatoes are completely tender, about 1 hour.

quick-cook hack! poke holes in the potato skin and microwave on high for 5 min. (skip the foil if you choose to microwave… you probably know why)

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2. while potatoes bake, in a large skillet heat oil over medium. chop onion finely, using the back of your knife to gather the pieces so as not to dull the sharp edge.

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3. add onion to skillet and sauté until tender, 6-8 minutes. stir in garlic and pepper flakes and cook until fragrant, about 1 minute.

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4. add spinach and cook until just wilted, then stir in raisins and almonds.

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5. to serve, cut a slit in each sweet potato and mash the flesh with a fork. add salt to taste. top with sautéed spinach, and sprinkle with feta. bon appétit!

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