

# Chicken and Cranberry Stuffed Sweet Potatoes

## INGREDIENTS

- 4 sweet potatoes, previously baked
- 2 chicken breasts, diced
- 4 cups fresh spinach, chopped
- ¾ cups fresh cranberries
- 1/4 tsp. ground nutmeg
- Cooking fat
- Sea salt and freshly ground black pepper

## DIRECTIONS

1. Preheat your oven to 375°F.
2. Melt some cooking fat in skillet placed over a medium-high heat.
3. Cook the diced chicken until just cooked through.
4. Add the cranberries to the chicken and cook until soft.
5. Add the spinach and nutmeg. Sauté until the spinach has wilted and remove the pan from the heat.
6. Place the 4 sweet potatoes on a baking sheet. Slice them open and divide the filling equally among them.
7. Season each sweet potato to taste and bake just until everything is warm (about 15 minutes).