



*Turkey, Cranberry & Goat Cheese
Stuffed Sweet Potatoes
Paired with Cabernet Franc Reserve 2016*

Ingredients:

- 2 medium sweet potatoes
- 4 teaspoons olive oil divided
- 1/8 teaspoons salt
- 3 green onions thinly sliced
- 2 tablespoons minced fresh sage
- 6 ounces about 1 1/2 cups cooked & chopped turkey or chicken breast
- 1 ounce soft goat cheese chevre, crumbled
- 1 ounce pecans chopped
- 1/4 cup homemade cranberry sauce ****SEE CRANBERRY SAUCE RECIPE****
- 2 tablespoons minced flat-leaf parsley

Preparation:

- Pierce the sweet potatoes all over with a fork. Cook in the microwave on HIGH until tender when pierced with a fork, 4 to 5 minutes per side. Let the potatoes rest until cool enough to handle.
- Cut the potatoes in half lengthwise. Carefully scoop the flesh out of the potatoes and place in a medium-sized bowl. Reserve the skins.
- With the back of a fork, mash the potato flesh until most lumps are gone. Stir in 2 teaspoons olive oil and salt.
- Heat 1 teaspoon olive oil in a small nonstick skillet set over medium heat. Add the green onions and sage, and cook until tender, about 2 minutes. Stir half of the green onion mixture into the sweet potatoes.
- Divide the mashed sweet potato evenly between the potato skins. Place on a baking sheet.
- Add the remaining 1 teaspoon olive oil to the skillet with the remaining cooked green onions. Stir in the turkey (or chicken) and cook until just heated through, 1 to 2 minutes.
- Preheat the broiler.
- Spoon the turkey mixture into each sweet potato skin. Divide the crumbled goat cheese, pecans and cranberry sauce between potatoes.
- Broil until the cheese is starts to melt, about 1 minute. Garnish with parsley. Serve.