



LOADED PESTO, BACON & HAVARTI SWEET POTATOES

<https://www.mainland.co.nz/recipe/loaded-pesto-bacon-havarti-sweet-potatoes.html>

PREP TIME
20 MINS

COOKING TIME
45-60 MINS

SERVES
4



Packed full of flavour and stacked with nutritious fillings, this loaded sweet potato recipe by Rhiannon Baldock is always a crowd pleaser. Topped off with perfectly melted Mainland Havarti these beauties are perfect alone or can also be served with a side salad.

Ingredients

- 2 large sweet potatoes - cut in half lengthways
- Rice bran oil
- ½ onion - thinly sliced
- 2 garlic cloves - minced
- 250g mushrooms - sliced
- 1 cup cooked quinoa
- 3 bacon rashers - sliced and cooked
- 3tbsp pesto
- 1 cup baby spinach
- Salt and pepper
- ½ cup Mainland Havarti Cheese – grated
- To serve: Spring onion

Method

1. Preheat the oven to 200 degrees Celsius. Bake the sweet potato in rice bran oil and seasoning for 35-45 minutes or until tender.
2. In a pan, soften the onions for a couple of minutes over a medium heat. Add the garlic, follow by the sliced mushrooms, and cook until the mushrooms have coloured and softened. Remove from the heat.
3. To the mushroom mixture, stir in the quinoa, bacon, baby spinach and pesto. Season to taste.
4. Make an incision lengthways in each sweet potato, not slicing down the entire length or to the base. Use a spoon to push the flesh to the sides, making a well for the filling to sit.
5. Evenly divide the quinoa filling into each sweet potato well. Sprinkle with the Mainland Havarti cheese, then bake in the oven for a further 10-15 minutes or until the centre is hot.
6. Serve straight from the oven, and sprinkle with sliced spring onion if desired.