

# Quick & Easy

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## THE COSTCO WAY

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### Nature's Pride Organic Sweet Potato Skins

Makes 6 servings

#### Ingredients:

6 medium Nature's Pride Organic Sweet Potatoes  
6 Tbsp butter, melted  
1 tsp sea salt  
1 tsp onion powder  
2 garlic cloves, grated  
1 tsp cayenne pepper  
1 tsp ground cumin  
2 tsp chili powder  
4 green onions, thinly sliced  
1½ cups sharp cheddar cheese, grated  
1½ cups Monterey Jack cheese, grated  
1 large avocado, diced  
½ cup cilantro, finely chopped  
1 to 2 small jalapeños peppers, sliced into rings  
1 cup sour cream  
2 limes, juiced

#### Instructions:

Preheat oven to 375 F. Place sweet potatoes on a baking sheet. Place in the middle oven rack. Bake for 40 to 45 minutes, or until potatoes are easily pierced with a knife. Remove from the oven. Cool for 10 to 15 minutes. Cut sweet potatoes in half lengthwise. Scoop out flesh, leaving a ¼-inch border around the skin. Reserve sweet potato flesh for another use. Place potato skins on a parchment-lined baking sheet.

In a small bowl, combine butter, salt, onion powder, garlic, pepper, cumin and chili powder. Stir well. The butter will separate. Drizzle butter mixture over potato skins. Sprinkle with green onions. Fill skins with the cheddar and Monterey Jack cheese. Place skins back in the oven. Bake for 10 minutes, or until the cheese melts. Remove skins from the oven. Top with avocado, cilantro and jalapeños. In a small bowl, combine sour cream and lime juice. Drizzle over skins or serve on the side as a dip.

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