

# Mexican Stuffed Potatoes

## INGREDIENTS

- Two Sweet Potatoes – ideally one larger and one smaller
- One Avocado
- 1/2 Red Onion
- 12 Cherry Tomatoes (or 2 big ones!)
- 10g of Coriander
- 1 Lime
- 50g Sour Cream
- 50g of grated Mozzarella (or a hard cheese of your choice)
- 200g black beans

## HOW TO MAKE

1. Pierce the sweet potatoes and microwave for 10 minutes
2. Place them on an oven proof tray and place in the oven for 10-15 minutes at 200c/gas mark 6.
3. Time to prep the filling. Firstly, chop your red onion finely and separate into two bowls.
4. Time to chop the tomatoes finely. Cut them as small or as chunky as you and baby like and then add them to one of the bowls.
5. Cut your avocado in half and scoop the insides into the other bowl. Using the back of a fork, mash the avocado with the red onion.
6. Finely chop your coriander and add to the avocado mix – combine well.
7. Slice the lime in two – squeeze one half into the tomato mix and the other half in your avocado mix.
8. Take them out of the oven and CAREFULLY scoop out the insides into another bowl (they'll still be very hot!). Add the cheese and sour cream (or alternative) to the sweet potato and mix well. You can also add a little paprika here too if you'd like a bit more spice \_ be mindful to only add small amounts to baby's food if they haven't tried it before! Fill the skins back up with the filling and bake for a further 8-10 minutes.
9. Time to prepare the beans. Simply pop them in a bowl straight from the can and microwave for just two minutes.
10. Once the potatoes have baked again, they're ready to top with your delicious sides. Add the salsa, guacamole and beans on top in any way you like.
11. Enjoy!

