LOADED SWEET POTATO

The microwave does the hard part. You just split it open and load it up, turkey, melted cheese and a lime yoghurt drizzle that makes it taste like effort.



SERVES 1 ♥ PREP 5 MINS ♥ COOK 8 MINS

WHAT YOU'LL NEED

- 125g Ingham's Turkey Original Breast Pieces
- 1 medium sweet potato
- ¼ cup grated tasty cheese
- 2 tbsp Greek yoghurt
- 1 tbsp lime juice
- 1 tbsp chopped chives
- Salt and pepper, to taste
- Fork and a microwave-safe plate

HOW TO COOK

1. Scrub the sweet potato and prick it all over with a fork, about eight times.
2. Place on a microwave-safe plate and microwave on high for 6–8 minutes, turning halfway, until a knife slides through the middle easily.
3. While it cooks, stir the lime juice through the yoghurt and season with salt and pepper.
4. Split the sweet potato down the middle and fluff the flesh with a fork.
5. Pile in the turkey pieces, scatter over the cheese and return to the microwave for 30 seconds to melt.
6. Drizzle with the lime yoghurt and finish with chives.