



**Serves 4**

**Preparation Time: 30 minutes**

**Cook Time: 10 minutes**

#### INGREDIENTS:

4-5 medium sweet potatoes

½ cup [5 Minute Cranberry Relish](#)  
(or store bought)

½ cup dried unsweetened  
cranberries

½ cups pecans (optional)

## Twice Baked Sweet Potatoes with Cranberries

I created this dish as a way to use leftover cranberry relish. But it's so good, that now I make cranberry relish all year round just so I can make this. I freeze the cranberries when they are in season.

By Chef AJ

- 1 Bake sweet potatoes until tender.
- 2 Cool slightly and then cut in half. Scoop pulp from each potato half leaving about a ¼" border so that the potato half will stand up and can be filled.
- 3 Mash sweet potatoes with a potato masher and add cranberry relish and dried cranberries. Mix well to combine.
- 4 Scoop potato mixture evenly into potato shells.
- 5 Sprinkle with pecans, if desired.
- 6 Bake in a 350°F preheated oven for 30 minutes or until heated through.

*Find this stuffed recipe and more in the [Forks Over Knives Recipe App](#).*