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# Simply Seasonal

## Jacket Sweet Potatoes

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## Jacket Sweet Potatoes

### Ingredients

- 1 Tbsp olive oil
- \*1 large sweet potato
- \*1/4 cup yellow pepper, diced
- \*1/4 cup zucchini, diced
- \*2 Tbsp red onion, chopped
- 8 black olives, halved
- Vegan or mozzarella cheese, as desired
- \*Handful of chopped spinach or arugula

\*can be found locally

### Directions

1. Pierce and bake the sweet potato for approximately 45 minutes at 400°F (or microwave 6-8 minutes) until you can pierce it with a fork.
2. Sauté yellow pepper, zucchini and red onion until soft.
3. Cut sweet potato in half lengthwise and smash it with a fork, keeping the skin intact.
4. Spread sautéed veggies over each half.
5. Add spinach, olives and cheese and return to oven for 10-12 minutes until hot and bubbly.