



Hawaiian Sweet Potato Skins

2 small sweet potatoes, scrubbed well and patted dry

3 ounces ham, cut into 1/2-inch cubes

3 ounces shredded mozzarella cheese, divided

1/2 cup cubed pineapple

2 green onions, trimmed and minced

1 teaspoon seasoning mix such as Baby Bam

Preheat oven to 400°F. Pierce each potato several times with a fork, wrap in aluminum foil and place directly to rack in center of oven. Bake until soft, about 45 minutes.

Remove potatoes from oven and let cool on a wire rack for 5 minutes. Remove aluminum foil, cut in half lengthwise and scoop out some of the flesh into a bowl, leaving a $\frac{1}{2}$ " thick wall of potato on the skin.

Fill your hands with olive oil and rub the oil all over both sides of the potato skins.

Sprinkle seasoning mix on both sides of the potato skin, coating them well.

Place in shallow baking dish and roast for 15 minutes,

then turn over and roast again for another 15 minutes. The skins should be crunchy.

Use a fork to mash potato flesh well. Stir in ham, 2 oz mozzarella and pineapple. Spoon mixture into skins and top with remaining 1 oz mozzarella, dividing evenly. Transfer to a baking sheet and bake for 20 minutes, until mozzarella is golden brown.

Remove from oven and top with onions, dividing evenly.

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