

Sweet Habanero Chicken Salad Stuffed Sweet Potatoes

A baked potato seems like a boring meal, and it can be. Which is why when I decide to take on the task (okay not hard — but it takes a long time!) I try to stuff them with something.

Sometimes that's cheese or chili, but if it's a new year and you're trying to eat healthier, it's a healthy chicken salad that is seasoned liberally with a sweet and spicy seasoning blend by Ava Jane's Kitchen. Oh, and it's not a regular potato, but a jewel tones sweet potato. The seasoning is almost like it was made for sweet potatoes.

This is a great way to use up leftover chicken, and if you do that (or pre-cook some) then dinner is so easy you won't even believe it. Because isn't that the best kind?

Sweet Habanero Chicken Salad Stuffed Sweet Potatoes

Serves 2

Prep time: 90 minutes

Ingredients:

- 2 sweet potatoes
- 1 cup cooked and chopped chicken breast
- 1/2 cup plain Greek yogurt
- 1 tablespoon mayonaise
- 4 green onions, diced
- 2 stalks celery, diced
- 2 teaspoons Ava Jane's Kitchen Sweet Habanero Seasoning

Directions:

Preheat oven to 400 degrees F.

Put the potatoes on a baking sheet and prick with a fork. Bake for an hour or until tender — the size and shape will determine how long it takes to bake. Alternatively, you can cook them in the microwave.

Combine the remaining ingredients in a medium bowl and mix well.

When the potatoes are done, split open and stuff with the chicken salad mixture.