

**Barbecue  
Potatoes**

**Chicken**

**Sweet**

## **Barbecue Chicken Sweet Potatoes**

### **Ingredients**

4 sweet potatoes

2 tbsp. butter, softened

4 oz. cream cheese, softened

1 tsp. chili powder

1 tsp. garlic powder

Kosher salt

Freshly ground black pepper

2 cups shredded rotisserie chicken

1/2 cup barbecue sauce

1 1/2 c. shredded Cheddar

Green onions for garnish

### **Directions**

Preheat oven to 375°. Place sweet potatoes on sheet tray and bake until soft, about 1 hour. Remove from oven and let stand until cool enough to handle.

Split potatoes and remove the flesh; transfer to a medium bowl and leave the skins on the sheet tray. Add butter, cream cheese, chili powder and garlic powder to the sweet potato flesh, then season with salt and pepper. Mash with a fork or rubber spatula until the mixture is evenly combined. Spoon the mixture back into the sweet potato skins.

In a separate medium bowl, combine chicken and barbecue sauce. Divide chicken mixture between sweet potatoes. Top with cheese and garnish with green onions.

Bake for 15 minutes, or until the cheese is melted and the sweet potato filling is heated through. Serve warm.

Image and recipe taken from: [www.delish.com](http://www.delish.com)