



Sweet Potato Jalapeno Poppers

Ingredients

- 1 pound sweet potatoes
- ¼ cup plant milk
- ¼ cup nutritional yeast
- 2 tbsp white wine vinegar
- ½ tsp ground turmeric
- Salt and pepper to taste
- 7 fresh jalapeno chile peppers, halved lengthwise, and seeded (keep stems attached)

Directions

1. Preheat oven to 400F. Line a baking sheet with parchment paper.
2. Place potato pieces in a steamer basket in a large saucepan. Add water to just below the basket. Bring to boiling. Steam, covered, about 10 minutes or until very tender. Transfer potatoes to a bowl. Let cool and mash.
3. In a small saucepan whisk together milk, yeast, vinegar, and turmeric. Bring to boiling. Cook 1 minute or until mixture thickens.
4. Transfer milk mixture and mashed potatoes to a blender. Blend until smooth. Season with salt and pepper.
5. Spoon potato mixture into jalapeno halves. Place on lined baking sheet. Bake 30 minutes or until lightly browned on the edges.

Note: chile peppers contain oils that can irritate skin and eyes. Wear plastic or rubber gloves when working with raw chile peppers.