



BY DINE DIASPORA

## **Loaded Breakfast Sweet Potatoes by Chef Sam Davis-Allonce**

### **Ingredients:**

- 1-2 sweet potatoes
- 1-2 eggs
- 1-2 slices bacon
- 1 avocado
- Handful of grape tomatoes
- Unsalted butter
- Kosher salt
- Black pepper
- Hot N Saucy Sweet Potato N Habanero hot sauce

### **Steps:**

- Preheat the oven to 375 degrees.
- Wash all potatoes and prick with a fork or a knife several times each (6-8 times at least).
- Rub each potato with a thin layer of olive oil and sprinkle with kosher salt and place on baking sheet.
- Bake 45-60 minutes, or until you can pierce them easily with a knife.
- Make a slit lengthwise end-to-end across the top and spoon out the inside of the potato.

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### **Steps:**

- In a bowl, fluff the potato insides and add butter and hot sauce. Return the seasoned 'mash' back into the potato shell.
- Scramble 1-2 eggs to your liking and set to the side.
- Fry 1-2 slices of bacon and let rest on a paper towel, set to the side.
- Dice avocado, halve a few grape tomatoes and pick a few leaves of cilantro.
- Add eggs, diced bacon, avocado, tomatoes and cilantro to the top of the sweet potato.

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