

## Easy Stuffed Sweet Potatoes with Turkey (or Chicken) & Cranberry

Roasted Bird & Cranberry Stuffed Sweet Potatoes



**OVEN**  
**400°F**

**TIME**  
**45-50 min**

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**SAVE**  
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### INGREDIENTS

4 medium sweet potatoes  
1 ½ cups cooked roast turkey, chicken or duck, shredded  
¾ cup cranberry sauce (jellied or whole berry)  
¼ cup chopped pecans (optional, for garnish)  
¼ cup cream cheese, softened  
2 tbsp butter, softened  
1 tsp ground cinnamon  
¼ tsp ground nutmeg  
Salt and pepper to taste  
Fresh parsley, chopped, for garnish

### DIRECTIONS

1. Let's get these delicious : Stuffed Sweet Potatoes ready!
2. Prepare the : Sweet Potatoes (Initial Bake): Preheat your oven to 400°F (200°C). Pierce each of the 4 sweet potatoes several times all over with a fork (this prevents them from bursting). Place them directly on a baking sheet (or foil-lined sheet for easier cleanup) and bake for 45-50 minutes, or until they are very tender when squeezed.
3. Cool : Sweet Potatoes: Once cooked, remove the sweet potatoes from the oven and let them cool slightly until they are comfortable enough to handle.
4. Make the : Filling: While the sweet potatoes are cooling, prepare the filling. In a large mixing bowl, combine the 1 ½ cups shredded cooked roast turkey (or other bird), ¾ cup cranberry sauce, ¼ cup softened cream cheese, 2 tablespoons softened butter, 1 teaspoon ground cinnamon, ¼ teaspoon ground nutmeg, and salt and pepper to taste. Mix everything well until all ingredients are thoroughly combined.
5. Stuff the : Sweet Potatoes: Carefully slice each sweet potato in half lengthwise. Using a spoon, gently scoop out most of the soft sweet potato flesh, leaving a small border (about 1/4-inch) of flesh attached to the skin to maintain the potato's shape.
6. Combine : Flesh with Filling: Add the scooped-out sweet potato flesh to the bowl with the turkey and cranberry mixture. Stir to incorporate thoroughly, mashing the sweet potato flesh into the mixture.
7. Spoon : Filling Back: Spoon the seasoned filling mixture generously back into each of the hollowed-out sweet potato skins, mounding it slightly.

8. Bake : Again: Return the stuffed sweet potatoes to the oven on the baking sheet. Bake for an additional 10-12 minutes, or until the filling is heated through and slightly golden on top.
9. Serve: Remove the stuffed sweet potatoes from the oven. Garnish generously with the chopped pecans (if using) and fresh chopped parsley. Serve hot and enjoy!

## SWAPS & NOTES

**Sweet Potatoes:** Medium-sized sweet potatoes work best for individual servings.

Look for firm, unblemished potatoes.

**Cooked Bird:** This recipe is fantastic for using up leftover roast turkey, chicken, or duck.

Ensure it's shredded into bite-sized pieces.

## TIPS FOR SUCCESS

**Don't Overcook Sweet Potatoes:** Bake them until just tender.

Overcooking can make them too watery.

**Cool Slightly:** Allowing the sweet potatoes to cool slightly makes them easier and safer to handle when scooping out the flesh.

**Don't Over-Scoop:** Leave enough sweet potato flesh attached to the skin to create a sturdy "boat" for the filling.

