

Maple Pecan & Brie Stuffed Sweet Potatoes: The Ultimate Holiday Side Dish

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OVEN
400°F

TIME
55 min

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INGREDIENTS

2 large sweet potatoes 4 oz brie cheese , rind removed and sliced pecans , chopped and toasted 1 tablespoon unsalted butter 1 tablespoon maple syrup Salt and black pepper to taste

For the Cranberry Glaze: ½ cup cranberry sauce (whole berry or smooth) 1 tablespoon orange juice ½ teaspoon maple syrup:

DIRECTIONS

1. preparation is surprisingly simple, yet the final result looks and tastes like something you'd get at a high-end restaurant. The combination of sweet and savory is what makes this dish so irresistible. The natural sweetness of the potato is perfectly balanced by the salty, earthy brie and the bright, tart cranberry glaze. It's a fantastic recipe for using up

SWAPS & NOTES

Sweet Potatoes : While large sweet potatoes are great for stuffing, you could also use smaller potatoes.

Brie Cheese : The creamy, buttery flavor of brie is a perfect match here, but camembert or even a good quality goat cheese would also be delicious.

Pecans : Toasted pecans add a great nutty flavor and crunch. You can substitute with walnuts or even almonds.

TIPS FOR SUCCESS

Properly Roasted Potatoes : The key to a great stuffed sweet potato is a perfectly roasted one.

Ensure it is fork-tender all the way through before you remove it from the oven.

Toasting Pecans : Don't skip this step!

Toasting the pecans brings out their flavor and adds a fantastic, nutty aroma and crunch that contrasts beautifully with the soft potato and gooey brie.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/maple-pecan-brie-stuffed-sweet-potatoes-the-ultimate-holiday-side-dish/>