

Twice-Baked Sweet Potatoes 🌞



Makes:

4 servings

2 large sweet potatoes

2 oz. (1/4 of 8-oz. pkg.) PHILADELPHIA 🍷 Neufchatel Cheese, cubed

2 Tbsp. fat-free milk

1 Tbsp. brown sugar

1/4 tsp. ground cinnamon

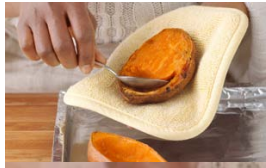
1/4 cup chopped PLANTERS Pecans

HEAT oven to 425°F.



1

CUT potatoes lengthwise in half; place, cut-sides down, in foil-lined 15x10x1-inch pan. Bake 30 to 35 min. or until tender.



2

SCOOP out centers of potatoes into bowl, leaving 1/4-inch-thick shells. Add Neufchatel, milk, sugar and cinnamon to potatoes; mash until blended.



3

FILL shells with potato mixture; top with nuts. Bake 8 min. or until potatoes are heated through and nuts are toasted.

Kraft Kitchens Tips

Pierce whole sweet potatoes with fork; wrap in damp paper towels. Microwave on **HIGH** 7 to 8 min. or until tender. Cut potatoes in half; scoop out centers and continue as directed.

Make Ahead

Stuff potato shells as directed; refrigerate up to 1 hour. When ready to serve, bake as directed, increasing baking time as needed until filling is heated through.