

## Baked Stuffed Sweet Potatoes

4 medium sweet potatoes  
1/2 pound turkey bacon  
10 ounces Cut 'N' Clean Collard Greens  
1/2 cup 2% fage yogurt  
NuSalt and Pepper to taste

1. Prick sweet potatoes with a fork. Microwave for about 7 minutes or until completely cooked through. Preheat oven to 375 degrees.
2. Cut all but 4 slices turkey bacon into lardons. Heat a large nonstick saute pan over medium heat and spray with Pam. Add lardons and saute for about 1 minute. Add collard greens to the pan and season with NuSalt and pepper. Add 1/4 cup water to the pan and cover with a lid. Steam collards until tender, about 5 minutes.
3. Cut a slit in each sweet potato and carefully scoop out flesh, leaving the skin intact to re-stuff. Mix sweet potato flesh with the bacon, collard green mixture and the yogurt. Season with salt and pepper. Stuff potato mixture back into the potatoe skins. Place on a baking sheet and bake for 30 minutes.
4. Meanwhile, in a medium nonstick pan cook remaining 4 slices of turkey bacon until crisp. Crumble over stuffed potatoes and serve.