



Bacon-Loaded Sweet Potato

Makes Approximately 2 Servings

Directions

- Step 1** Add bacon slices to large pan over medium heat and cook until crispy. Remove from pan and set aside.
- Step 2** To preheated pan with bacon grease, add 1 tbsp. coconut oil. Slice sweet onion and garlic and add to pan. Allow to cook for about 30 minutes over medium heat, stirring frequently, until caramelized. Once onion is cooked, remove from heat and set aside.
- Step 3** Add spinach to pan and cook until tender.
- Step 4** To assemble potatoes, slice pre-cooked and warmed sweet potato in half. Top potato with half of the caramelized onions and garlic, and half of the avocado. Serve immediately and enjoy warm.

INGREDIENTS

- 1 large sweet onion, sliced
- 2 cups fresh spinach
- 1 tbsp. COCONUT OIL
- 3 cloves garlic, sliced
- 2 medium, pre-cooked sweet potatoes, warmed
- 4 slices bacon
- 1 scallion, chopped
- 1 avocado, cubed