

Chorizo and Pecan Stuffed Sweet Potato & Broccoli Salad with Sunflower Seed Dressing

4 SERVINGS | HANDS ON TIME: 20 minutes | TOTAL TIME: 55 minutes

Peaceful Pork Chorizo, thawed
Fruitful Hill Farm Sweet Potatoes, washed and scrubbed
AustiNuts Pecans, roughly chopped
Texas Farm Patch Broccoli, washed
J & B Farms Cabbage, washed, outer leaves and core removed
Johnson's Backyard Garden Carrots, tops removed (if any), washed and peeled (optional)
Farmhouse Kitchen Sunflower Seed Dressing, stirred well before use
Sea salt and fresh cracked black pepper
Olive or vegetable oil

STEP 1 Preheat oven to 425°F degrees. Pierce the sweet potatoes in several places with a sharp paring knife and place on a foil lined baking sheet. Roast for 40-60 minutes, depending on the size of the potatoes. The sweet potatoes are cooked when the skins begin to wrinkle and loosen from the flesh. They'll be easily pierced all the way through the center with a paring knife with little resistance. Set aside to slightly cool. Leave oven on.

STEP 2 Prepare the broccoli salad, by trimming away the thicker broccoli stem. (**Note:** Reserve stems for stir fry or soups). Roughly chop the washed broccoli crowns into approximately 1/2" pieces. Set aside in a large bowl. Next, chop the carrots into thin coins or matchsticks and add to the bowl. Lastly, shred the cabbage as thinly as possible and add to the bowl. Add the sunflower seed dressing to the chopped vegetables and season with salt and pepper to taste. Combine and set the dressed salad aside in the refrigerator. At this point, the vegetables in the dressed salad will marinate and slightly soften in the dressing while stored until ready to serve. If you prefer a more crisp texture, you can dress and season the salad immediately before serving.

STEP 3 While the sweet potatoes are roasting, place a saute pan over medium heat. When the pan is hot, add 2 tsp. oil and then the chorizo to pan. Break up the meat with a wooden spoon or spatula. Cook for 7-9 minutes until the grease is well rendered. Drain grease, if desired. Remove from heat and stir in chopped pecans. Set side.

STEP 4 Cut the hot, roasted sweet potatoes in half lengthwise and set them back on the foil lined baking sheet, cut side up. Use a spoon to scoop out the inside of the cooked potatoes, leaving a 1/2" border around the inside. Add the scooped potato to the chorizo. Use a spoon to break the potato into smaller pieces. Season with salt and pepper to taste and combine. Spoon the chorizo mixture into the hollowed out sweet potato halves. Place the stuffed potatoes into the oven and turn on the broiler. Broil the stuffed sweet potatoes for 3-4 minutes to re-warm and crisp the tops.

STEP 5 Serve the chorizo and pecan stuffed sweet potatoes with a side of dressed broccoli salad. Enjoy!