



Ancho Chile Sweet Potatoes with Goat Cheese

Yield: 16- 5 oz portions

Ingredients:

- 5 lb. tub [Reser's Special Request™ All Natural Mashed Sweet Potatoes](#) (71117.94504)
- 1 ½ tsp Ancho chile powder
- ½ cup Pepitas (pumpkin seeds), toasted
- 6 oz Goat cheese, crumbled

Directions:

1. In a steamer or hot water bath, heat the entire bag of Reser's Special Request™ All Natural Mashed Sweet Potatoes for 18-20 minutes or until heated through.
2. Empty the entire bag into a 4" 1/3rd pan and mix in the Ancho chile powder.
3. Cover the pan and keep warm.
4. For service, top a 5 oz portion of the Ancho chile mashed sweet potatoes with 1 Tbsp of toasted pepitas and 1 Tbsp of crumbled Goat cheese.