



Holiday Hasselback Sweet Potato



Entire recipe: 250 calories, 1.5g total fat (0.5g sat fat), 316mg sodium, 55.5g carbs, 7g fiber, 17.5g sugars, 3.5g protein

Green Plan [SmartPoints](#)® value 11*

Blue Plan (Freestyle™) [SmartPoints](#)® value 11*

Purple Plan [SmartPoints](#)® value 4*

Prep: 10 minutes **Cook:** 55 minutes



Tagged: [Recipes for Sides, Starters & Snacks](#), [Holiday Recipes](#), [Single Serving](#), [Four or More Servings](#)

Ingredients

One 8-oz. orange or white sweet potato
1 tsp. light whipped butter or light buttery spread
1 tsp. brown sugar (not packed)
3 tbsp. mini marshmallows

Seasonings: cinnamon, salt

Directions

Preheat oven to 400 degrees. Spray a baking sheet with nonstick spray.

Cut slits through the width of the potato, about 1/2-inch apart, stopping about 1/4 inch from the bottom. (See HG tip below.)

Bake for 50 minutes, or until tender.

Remove sheet. Set oven to broil.

In a small microwave-safe bowl, microwave butter for 10 seconds, or until melted.

Top potato with melted butter, brown sugar, and a dash each cinnamon and salt.

Carefully place marshmallows into the slits of the potato.

Broil until marshmallows puff up and lightly brown, about 30 seconds.

MAKES 1 SERVING

HG Tip: When slicing the sweet potato, place it between two chopsticks on the cutting board. This will prevent you from slicing through to the bottom. Check out this [how-to photo!](#)

SmartPoints® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints**® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The **SmartPoints**® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints**® trademark.