

Chipotle Chicken with Roasted Sweet Potatoes

Servings: 2

Adapted from

<http://www.fortmillscliving.com/2013/01/11/recipe-chipotle-chicken-with-roasted-sweet-potatoes/>

Ingredients

2 medium sweet potatoes, peeled and cut into bite size pieces
1 Tbsp olive oil
1/4 tsp salt
1/4 tsp pepper
1 Tbsp chipotle pepper in adobo sauce, minced
1/2 tsp minced garlic
1 Tbsp honey
1 Tbsp cider vinegar
1/2 cumin
1/4 tsp ground cinnamon
2 thin sliced boneless, skinless chicken breasts

Preparation

- 1) Preheat oven to 400 degrees.
- 2) Toss sweet potatoes with olive oil and spread evenly on bottom of roasting pan. Lightly sprinkle with salt and pepper. Roast 10 minutes in oven.
- 3) In a small bowl, mix together diced chipotle pepper, garlic, honey, vinegar, cumin, and cinnamon to make a paste. Rub evenly over each chicken breast.
- 4) Place chicken breasts on top of sweet potatoes and roast 15-20 minutes, or until chicken is cooked through.