

# Chicken With Roasted Sweet Potato Salad



Kan Kanbayashi

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Serves 4

Hands-On Time: 15m

Total Time: 30m

## Ingredients

2 sweet potatoes (about 1 pound), peeled and cut into thin wedges

1 red onion, thinly sliced

3 tablespoons olive oil

kosher salt and black pepper

4 6-ounce boneless, skinless chicken breasts

1 bunch spinach, thick stems removed (about 4 cups)

2 tablespoons fresh lime juice

## Directions

1. Heat oven to 425° F.
2. On a rimmed baking sheet, toss the potatoes, onion, 2 tablespoons of the oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Roast until tender, 20 to 25 minutes.
3. Meanwhile, heat the remaining tablespoon of oil in a skillet over medium-high heat. Season the chicken with 1/2 teaspoon salt and 1/4 teaspoon pepper and cook until browned and cooked through, 5 to 6 minutes per side.
4. In a large bowl, toss the warm potato mixture with the spinach, lime juice, and 1/4 teaspoon salt. Serve with the chicken.

By Sara Quessenberry, February 2009