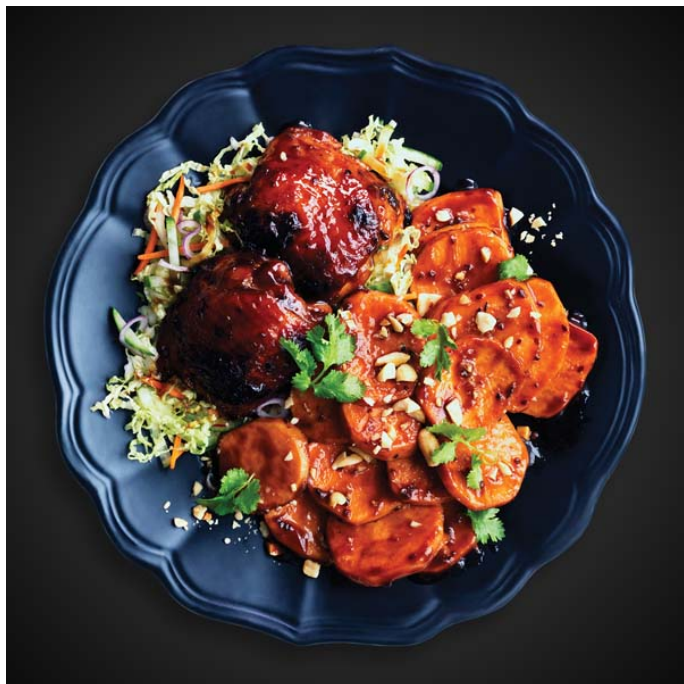


# Saucy Tao Sweet Potatoes & Chicken



**PREP TIME : 10 MIN**

**COOK TIME : 30 MIN**

**SERVES : 4**

## **Ingredients :**

- **2 large sweet potatoes (about 10 oz)**
- **8 boneless chicken thighs**
- **1 pouch (160 mL) VH® General Tao Stir-Fry Sauce**
- **1/4 cup (60 mL) brown sugar**
- **1 tbsp (15 mL) minced fresh ginger**
- **2 tbsp (30 mL) unsalted butter, cut into pieces**
- **1/2 cup (125 mL) roasted peanuts or cashews, finely chopped**
- **1/4 cup (60 mL) chopped fresh cilantro**

## **Directions :**

- 1. Preheat oven to 425°F (220°C). Peel and cut sweet potatoes into thin 1/4-inch (5 mm) slices and place in ceramic or glass dish. Top with chicken thighs, skin side up. Season with salt and pepper.**
- 2. Stir together 1/4 cup (60 mL) of VH® General Tao Stir-Fry Sauce, brown sugar and ginger.**
- 3. Pour sauce over sweet potatoes and chicken, mixing as evenly as possible. Season with salt and pepper and dot with butter. Cover with foil; bake in preheated oven for 20 minutes.**
- 4. Remove from oven. Brush potatoes with remaining VH® General Tao Stir-Fry Sauce. Return to oven for 5 minutes, uncovered. Remove from oven; baste with sauce from bottom of pan. Cook for additional 5 minutes.**



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*5. Garnish with peanuts and cilantro. Season to taste with salt and pepper.*