



# Pesto Chicken and Sweet Potatoes with Whipped Feta

## INGREDIENTS

½ (6.7-oz.) jar Gustare Vita basil pesto  
1 tbsp Hy-Vee mayonnaise  
4 Hy-Vee True boneless, skinless chicken thighs, about 1-1/4 lbs.  
1 medium sweet potato, peeled and chopped  
½ large red onion, quartered  
1 (8-oz.) pkg. Soiree traditional feta chunk cheese, crumbled  
½ (8-oz.) pkg. Hy-Vee cream cheese  
¼ cup Gustare Vita olive oil  
Fresh basil, for garnish  
Hy-Vee black pepper, to taste

## PREPARATION

- 1** Line a large rimmed baking pan with foil. Lightly spray foil with nonstick spray; set aside.
- 2** Stir together basil pesto and mayonnaise in a small bowl. Pat chicken dry with paper towels. Brush chicken thighs, sweet potatoes, and onion wedges with pesto mixture to coat; place in prepared baking pan.
- 3** Roast for 20 to 25 minutes or until sweet potatoes are tender and chicken reaches 165°.
- 4** Place feta and cream cheese in a food processor or blender. Cover and pulse until smooth. With processor running, slowly pour in olive oil; process for 1 to 2 more minutes or until light and creamy.
- 5** To serve, divide whipped feta among 4 serving plates. Top with chicken thighs and sweet potato-onion mixture. Garnish with fresh basil, if desired. Season to taste with pepper.

## NUTRITION FACTS

Calories: 670  
Total Fat: 51g  
Saturated Fat: 19g  
Trans Fat: 0g  
Cholesterol: 215mg

Sodium: 1050mg  
Carbohydrates: 14g  
Fiber: 2g  
Sugar: 8g  
Protein: 39g