



# Chicken & Sweet Potato Stuffed Waffle Pocket

## INGREDIENTS

2 tbsp Gustare Vita olive oil  
2 cups sweet potatoes, peeled and coarsely shredded  
¼ cup Culinary Tours bourbon barrel aged Vermont maple syrup, plus additional for serving  
4 Hy-Vee Kitchen fully cooked hand-breaded savory chicken strips, chopped  
1 cup Hy-Vee shredded sharp Cheddar cheese  
⅓ cup green onions, sliced  
2 (16-oz. each) cans Hy-Vee refrigerated homestyle flaky jumbo biscuits, (8-ct. each)

## PREPARATION

- 1** Heat olive oil in a large nonstick skillet over medium-high heat. Add sweet potatoes and ¼ cup maple syrup. Cook for 4 to 5 minutes or until tender, stirring frequently. Cool slightly; transfer to a large bowl. Add chicken strips, cheese, and green onions; toss to combine.
- 2** Roll out each refrigerated biscuit to a 4-inch round. Mound chicken mixture in center of 8 biscuit rounds. Place remaining biscuit rounds on top. Pinch edges to seal; fold pinched edges under each biscuit.
- 3** Preheat a standard-size waffle iron on medium setting according to manufacturer's directions. Spray top and bottom of waffle grids with nonstick spray. Place 2 filled biscuits in waffle iron, diagonally opposite each other. Close lid, pressing down firmly. Bake 8 to 9 minutes or until filled waffles are golden brown and internal temperature reaches 165°. Remove from waffle iron. Repeat baking remaining filled biscuits. Serve with additional maple syrup, if desired.

## NUTRITION FACTS

Calories: 570  
Total Fat: 22g  
Saturated Fat: 9g  
Trans Fat: 0g  
Cholesterol: 25mg

Sodium: 1260mg  
Carbohydrates: 73g  
Fiber: 1g  
Sugar: 18g  
Protein: 15g