

Appetizers

EverRoast Chicken with Sweet Potato Dip

Everyday EverRoast Recipe Book
www.boarshead.com

2 slices Boar's Head EverRoast Chicken Breast, sliced 1/4-inch thick
1 cup canned sweet potatoes or yams, drained
1/4 cup Greek-style plain yogurt
2 teaspoons pure maple syrup
2 teaspoons dried chives
1/4 teaspoon salt
1/8 teaspoon black pepper

Cut the EverRoast chicken into 1-inch squares.

In a large bowl, mash the potatoes with a wire whisk.

Add the yogurt and maple syrup. Mix until chunky-smooth.

Stir in the chives and season with the salt and pepper.

To serve: Add toothpicks to each piece of chicken and dip into the sweet potatoes mixture.

Yield: 3/4 cup

Per Serving (excluding unknown items): 1 Calories; trace Fat (5.7% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 533mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat.