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MAPLE CHILI CRUNCH SWEET POTATO & CHICKEN BOWLS

2 large sweet potatoes, cubed
2 Tbsp. olive oil
3 Tbsp. **Maple Chili Crunch Seasoning**, divided
2 chicken breasts, sliced
1 tsp. **Sunset Seasoned Salt**
2 tsp. **Harvest Roasting Seasoning Blend**
2 cups cooked rice or quinoa
1 avocado, sliced
Fresh parsley or green onions

Preheat oven to 425°F (220°C). Toss sweet potatoes with olive oil and 1 tablespoon **Maple Chili Crunch Seasoning**, roast for 25-30 minutes until golden. Meanwhile, season chicken lightly with **Sunset Seasoned Salt** and **Harvest Roasting Seasoning Blend**. Cook in a skillet until cooked through and internal temperature reaches 165°F. Divide rice between bowls. Top with roasted sweet potatoes, chicken and avocado. Finish generously with **Maple Chili Crunch Seasoning** and garnish with parsley.

- **Maple Chili Crunch Seasoning**
- **Harvest Roasting Seasoning Blend**
- **Sunset Seasoned Salt**