A wine recipe from Kate Carlisle, author of Ripped from the Pages

White Wine Rice
with Chicken and Sweet Potatoes

1 sweet potato in ½-inch chunks
1 T olive oil
Salt and pepper
1 large onion, diced
2 T olive oil
2 C long grain white rice
2 cloves garlic, minced
3 C chicken broth
1 C Chardonnay
1 t salt
2 C cooked chicken
½ C chopped peanuts (optional)

Preheat the oven to 400°. Toss the sweet potato chunks with oil, salt and pepper. Roast for 15 minutes, flipping once. Set aside.

Heat the oil over medium heat in a pan with deep sides and a lid. Saute the onions until translucent. Add the rice and saute, stirring constantly until rice begins to turn golden. Add garlic through salt and stir. Heat to a boil, cover, lower heat, and simmer for 15 minutes. Take off the lid and toss on the sweet potatoes and the chicken. Re-cover and cook for 5 more minutes. Turn off the heat but leave covered for an additional 5 minutes. If desired, toss chopped peanuts on top before serving. Serve with hot sauce.