

# Greek Sweet Potatoes with Garlic Yogurt Sauce

## Ingredients

- 2-4 sweet potatoes
- 1 can garbanzo beans (chickpeas)
- parsley
- 1/2 lemon
- 1 pint grape tomatoes
- 4 tsp extra virgin olive oil
- salt
- pepper
- 1/4 tsp cumin
- 1/4 tsp paprika
- 1/4 tsp cinnamon

### Yogurt Sauce

- 1/2 cup plain Greek yogurt
- 2 minced garlic cloves
- 1/2 lemon
- 1/2 tsp dill
- 1/8 tsp salt
- 1/8 tsp pepper



SIMPLE RECIPE

## Directions

1. Pre-heat oven to 450 degrees F and line baking sheet with parchment or foil
2. Peel and cut sweet potatoes lengthwise into wedges
3. Transfer sweet potatoes to a baking sheet. Drizzle with olive oil, salt and pepper.
4. Bake for 15 minutes until potatoes begin to soften.
5. Drain and rinse the beans and set aside.
6. In a medium bowl juice 1/2 lemon. Add the beans, 1 1/2 tsp oil, cumin, paprika, and cinnamon and toss well.
7. Remove potatoes from the oven and flip using tongs. Mix in the beans and seasons from the bowl. Return to the oven and bake for an additional 15-20 minutes.
8. In a small bowl mix yogurt sauce, combined Greek yogurt, minced garlic, juice, and zest from 1/2 lemon, dill, salt, and pepper.
9. Halve the grape tomatoes.
10. chop the parsley leaves.
11. To serve, divide the potatoes and chickpeas and plates. Top with tomatoes, Greek yogurt sauce, and parsley.