



# Sweet Potatoes & Chickpeas with Yogurt Sauce

## Ingredients

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- 1 lb sweet potato
- 1 can chickpeas (garbanzo beans)
- 1 glove garlic
- 1 pint grape tomatoes
- Italian parsley
- 1 lemon
- 1/2 c plain Greek yogurt
- 1/4 tsp cinnamon, ground
- 1/4 tsp coriander, ground
- 1/4 tsp cumin, ground
- 1/2 tsp dill, dried
- olive oil
- paprika
- salt & pepper



## Directions

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1. Preheat oven to 450 degrees F. Line a sheet pan with foil.
2. Peel and cut sweet potatoes into wedges or rounds, and transfer to the sheet pan.
3. Drizzle sweet potatoes with olive oil, salt and pepper.
4. Bake for about 10 minutes until the potatoes begin to soften.
5. Meanwhile, Drain and rinse the chickpeas and place them in a medium bowl.
6. Add to the bowl, juice from 1/2 lemon, 1 1/2 tsp olive oil, cumin, coriander, paprika, cinnamon, and salt. Toss to coat the chickpeas.
7. Remove sweet potatoes from the oven and flip. Sprinkle the chickpea mixture over the sweet potatoes and return to the oven. Bake until chickpeas are crispy and potatoes are soft, about 20 minutes.
8. Meanwhile, juice and zest the remaining 1/2 lemon into a small bowl.
9. Peel and mince garlic glove and add to the lemon.
10. Add yogurt, dill, salt and pepper to the bowl and mix well. If needed, to reach a drizzling consistency add 1-2 tbs water.
11. Half the grape tomatoes and roughly chop the parsley.
12. Plate the sweet potatoes & chickpeas, drizzle yogurt sauce on top, and garnish with tomatoes and parsley.