

GREEK SWEET POTATOES

Ingredients:

- 4 medium sweet potatoes
- 1 can chickpeas (rinsed and strained)
- 1/2 tablespoon olive oil
- 1/2 teaspoon each of cumin, coriander, cinnamon, smoked paprika
- pinch of sea salt and lemon juice
- **For Garlic Herb Sauce:**
- 1/2 cup hummus
- 1 medium lemon, juiced (2 tablespoons juice)
- 6 cloves garlic
- 2 teaspoons dried dill (triple if fresh)
- pinch of sea salt (optional)
- **For Salsa Toppings:**
- 1 cup cherry tomatoes (diced)
- 1 cup loosely packed parsley, chopped
- 2/3 cup of finely chopped red onion
- 1/4 cup lemon juice



Instructions:

- (1) Preheat oven to 400. Peel potatoes and cut in half lengthwise. Drizzle with olive oil on both sides and bake for 40-45 minutes, until tender.
- (2) Toss the rinsed chickpeas in oil and spices and place on foil-lined baking sheet. These will need to bake for about 20 minutes. Time it to be done same time as potatoes.
- (3) Mix the hummus-dill-lemon mixture. Heat in the microwave until hot.
- (4) Toss the fresh salsa mixture just before the potatoes are done in the oven.
- (5) Serve by spreading generous helpings of hummus mixture and salsa toppings on top of sweet potatoes. Serve immediately.