



Chili-Spiced Chickpeas

with Roasted Sweet Potatoes



20-30min



2 Servings

When it comes to creating a recipe it's important to find the right balance of flavors. We paired the sweetness of sweet potatoes, with the earthy spiciness of chickpeas and brought it together with a creamy and floral lime zest crema—creating a perfect symphony that will please any palate. Cook, relax, and enjoy!

What we send

- sweet potato
- fresh cilantro
- green bell pepper
- garlic
- lime
- can chickpeas
- medium red onion
- chorizo chili spice blend

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 659.0kcal, Fat 7.5g, Proteins 15.5g, Carbs 72.9g



1. Roast sweet potatoes

Preheat oven to 450°F. Halve **sweet potato** lengthwise; then slice crosswise into ¼-inch half-moons. Toss sweet potatoes with **2 tablespoons oil** on a rimmed baking sheet and season with **pepper** and **½ teaspoon salt**. Roast, flipping halfway through, until golden and tender, 20-25 minutes. **Zest** and **juice half the lime**, keeping them separate; wedge **remaining half**.



4. Cook chickpeas

Add **chickpeas, sliced garlic,** and **chorizo chili spice blend** to skillet and cook until fragrant, about 2 minutes. Stir in **1 cup water**, reduce heat, and simmer until **liquid** is reduced, 3-5 minutes. Season with **1 teaspoon salt** and **a few grinds pepper**.



2. Prep ingredients

Halve **bell pepper**, discard stem and seeds, then thinly slice. Trim ends from **onion**, then halve, peel, and thinly slice. Transfer **¼ of the onion** to a medium bowl along with **lime juice** and **¼ teaspoon salt**. Peel and thinly slice **1 large clove garlic**. Drain and rinse **chickpeas**. Pick **cilantro leaves** from stems and finely chop **half of the leaves**.



5. Make sauce

In a small bowl, combine **lime zest, sour cream,** and **chopped cilantro**; stir to combine. Stir in **1-3 teaspoons water** to loosen slightly; season to taste with **salt** and **pepper**.



3. Cook pepper & onion

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **bell pepper** and **remaining onion** to skillet and season with **¼ teaspoon salt**. Cook until softened and lightly browned, 5-7 minutes.



6. Finish

Divide **sweet potatoes** between plates and top with **chickpea mixture**. Garnish with **remaining cilantro leaves** and **pickled onion**. Serve with **sauce** and **lime wedges** for squeezing over. Enjoy!