



## Chili-Spiced Chickpeas

with Roasted Sweet Potatoes



20-30min



4 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

- fresh cilantro
- green bell pepper
- red onion
- garlic
- limes
- chorizo chili spice blend
- cans chickpeas
- sweet potato

## What you need

- coarse kosher 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 596.0kcal, Fat 29.1g, Proteins 15.0g, Carbs 72.1g



### 1. Roast sweet potatoes

Preheat oven to 450°F. Cut **sweet potatoes** in half lengthwise. Thinly slice each half crosswise into ¼-inch half-moons. In a large bowl, toss sweet potatoes with **3 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Divide between 2 rimmed baking sheets. Place in oven to roast, rotating pans halfway through, until golden and tender, 20–25 minutes.



### 4. Cook chickpeas

Add **chickpeas**, **sliced garlic**, and **chorizo chili spice blend** to skillet and cook until fragrant, about 2 minutes. Stir in **1½ cups water**, reduce heat, and simmer until **liquid** is reduced, 7–10 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 **½ teaspoon salt** and **juice of 1 lime**. Peel and thinly slice **2 large cloves garlic**. Drain and rinse **chickpeas**. Pick **cilantro leaves** from stems and finely chop **half of the leaves**.



### 5. Make sauce

Zest the **remaining lime** into a small bowl, then cut it into wedges to be used for step 6. To bowl with **lime zest**, stir in **sour cream** and **chopped cilantro**. Stir in **2–4 teaspoons water** to loosen slightly; season to taste with **salt** and **pepper**.



### 3. Cook pepper & onion

Heat **3 tablespoons oil** in a large skillet over medium-high. Add **bell pepper** and **remaining onion** to skillet and season with **½ 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!