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Roast Sweet Potato Pizzas

with Smashed Chickpea and Dukkah



30-40min



2 Portions

You don't need traditional tomato sauce or even cheese for finger-licking pizzas. These Middle Eastern-inspired vegetarian rounds spread with chunky chickpea puree, topped with soft, dukkah-spiced sweet potato and finished with coriander yoghurt will have the whole family going back for more.

What we send

- chickpeas
- lemon
- Greek-style yoghurt ⁷
- dukkah ^{1,11,15}
- sweet potato
- coriander, parsley, mint, garlic, shallot
- pizza bases ^{1,7}

What you'll require

- olive oil
- sea salt and pepper
- water

Utensils

- baking paper
- oven tray
- potato masher
- sieve

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens.

Nutrition per serving

Energy 960kcal, Fat 26.2g, Carbs 154.1g, Proteins 16.8g



1. Prepare sweet potato

Preheat the oven to 220C. Line 2 oven trays with baking paper. Peel and cut the **sweet potato** into 1.5-2cm chunks. Put the sweet potato, **dukkah** and **1 tbs olive oil** in a bowl, season with **salt and pepper** and toss to combine. Transfer to one lined tray and roast, tossing halfway, for 15 mins or until tender. Remove from tray and set aside.



4. Cook pizza bases

Re-line the oven tray from the sweet potato, then divide the **pizza bases** among the lined trays. Cook, rotating the trays halfway, for 10 mins or until crisp and golden.



2. Pickle shallot

Meanwhile, finely grate the zest of **half the lemon**, then juice the half (reserve remaining half for another use). Finely chop **half the shallot** (reserve remainder for another use). Combine the shallot, half the lemon juice and a **pinch of salt** in a bowl. Finely chop the **coriander**, including the stems. Crush or finely chop the **garlic**.



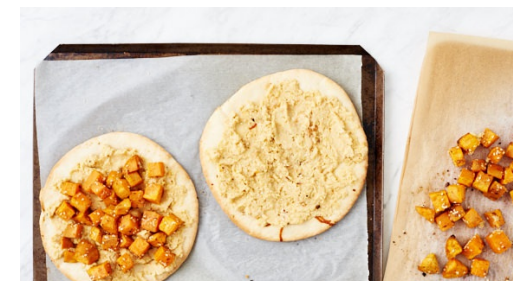
5. Make yoghurt sauce

Meanwhile, stir **half the coriander**, the **remaining garlic** and **2 tbs water** into the **yoghurt**. Pick the **parsley** leaves, discarding the stems. Pick the **mint** leaves, discarding the stems, and coarsely tear any larger leaves. Add the parsley, mint and **remaining coriander** to the **pickled shallot** and toss to combine.



3. Mash chickpeas

Drain and rinse the **chickpeas** and put in a bowl. Add the **lemon zest, remaining juice, half the garlic, 1 tbs olive oil** and **1 tbs water**, season with **salt and pepper** and mash well with a potato masher.



6. Get ready to serve

Spread the **pizza bases** with the **smashed chickpeas**, then top with the **sweet potato**. Scatter over the **herb salad** and spoon over the **yoghurt sauce** to serve.