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## Roast Sweet Potato Pizzas

with Smashed Chickpea and Dukkah



30-40min



4 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

- dukkah <sup>1,11,15</sup>
- sweet potato
- coriander, parsley, mint, garlic, shallot
- chickpeas
- lemon
- Greek-style yoghurt <sup>7</sup>
- pizza bases <sup>1,7</sup>

## 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.

## Cooking tip

If you only have 2 oven trays, serve the first 4 pizzas while the remaining bases cook in the oven.

## Allergens

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

## Nutrition per serving

Energy 915kcal, Fat 22.3g, Carbs 153.1g, Proteins 16.2g



### 1. Prepare sweet potato

Preheat the oven to 220C. Line 3 oven trays with baking paper (see cooking tip). Peel and cut the **sweet potatoes** 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 potatoes, 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 the **lemon**, then juice. Finely chop the **shallot**. 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**.



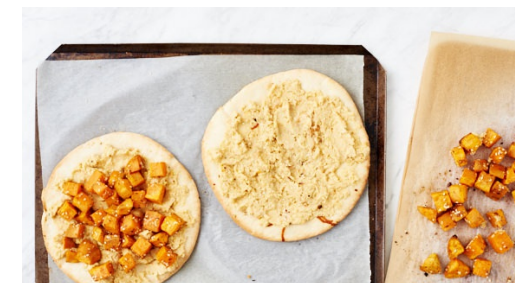
### 5. Make yoghurt sauce

Meanwhile, stir **half the coriander**, the **remaining garlic** and **60ml (1/4 cup) 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**, **half the juice**, **half the garlic**, **2 tbs olive oil** and **2 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.