



Greek Roasted Sweet Potatoes

A RECIPE BY ASHLEY POWERS

ingredients

- Whole sweet potato, scrubbed
- Can of chickpeas, drained
- Red onion, chopped
- Feta Cheese
- Water
- Olive Oil
- Red wine vinegar
- Garlic
- Oregano
- Basil
- Salt and Pepper

directions

- Prep the sweet potato:
- Preheat oven to 425 degrees. Slice sweet potato length-wise and roast with sliced side up for 40-45 minutes.
- Prep the chickpeas:
- Toss the drained chickpeas in olive oil, salt and pepper, and garlic to taste. Roast on a baking sheet until crispy, 15-20 minutes.
- Prep the dressing:
- Combine 1/4 cup red wine vinegar, 1/4 cup water, and 1/2 cup olive oil in a jar along with a few cloves of chopped garlic (or a few shakes of powdered), a handful of chopped oregano (or a few shakes of dried), a pinch of dried or chopped basil, and salt and pepper to taste. Shake well to combine.
- To assemble:
- Place roasted sweet potato cut side up on a plate, mash the inside with a fork. Liberally sprinkle red onion, feta cheese, and crispy chickpeas inside the sweet potato. Drizzle with greek dressing. Serve warm.

tips and tricks

- To make it a one-pan meal, begin roasting the sweet potato in the oven on a baking sheet, halfway through take the sheet out and put the chickpeas on the other side to roast at the same time.
- To add greens, saute some spinach or kale to include in the stuffing. Or whatever strikes your fancy! The world is your sweet potato!

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