



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 heat of Tex-Mex-spiced chickpeas and brought it together with a creamy and floral lime zest crema—creating a perfect symphony that will please any palate.

What we send

- 1 sweet potato
- 1 lime
- 1 green bell pepper
- 1 red onion
- garlic
- 15 oz can chickpeas
- ½ oz fresh cilantro
- ¼ oz Tex-Mex spice blend
- 2 (1 oz) sour cream ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- large skillet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 38g, Carbs 75g, Protein 16g



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 **salt** and **pepper**. Roast, flipping halfway through, until golden and tender, 20-25 minutes. Zest **half the lime**, reserve; **juice half the lime** into a medium bowl. Cut remaining half into wedges.



4. Cook chickpeas

Add **chickpeas, sliced garlic**, and **Tex-Mex spice blend** to skillet and cook until fragrant, about 2 minutes. Stir in **1 cup water**, reduce heat, and simmer until **liquid** is reduced, 5-7 minutes. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Halve **bell pepper**, discard stem and seeds, then thinly slice. Thinly slice **onion**. Transfer **¼ of the onion** to bowl with **lime juice**; season with **salt**. Thinly slice **1 teaspoon garlic**. Drain and rinse **chickpeas**. Pick **cilantro leaves** from stems and finely chop **half of the leaves**; reserve **whole leaves** for step 6.



5. Make cilantro crema

In a small bowl, combine **reserved 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 **salt** and **pepper**. 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 **cilantro crema** and **lime wedges** for squeezing over. Enjoy!