

MARLEY SPOON



Thanksgiving! Baked Sweet Potatoes

with Spiced Chickpeas, Tahini & Cranberries



30-40min



2 Servings

We're proud to present this elevated spin on the beloved baked potato. We swap out classic savory spuds in favor of their delicious cousin, the sweet potato. The sweet potatoes bake until tender and then the real fun begins—toppings! Ras el hanout-seasoned chickpeas, plump cranberries, and fresh dill. A creamy dressing of tahini, lemon juice, and garlic tops it all off. Enjoy as an elegant Thanksgiving side dish or on its own!

What we send

- 2 sweet potatoes
- 15 oz can chickpeas
- ¼ oz ras el hanout
- garlic
- 1 lemon
- ¼ oz fresh dill
- 1 oz dried cranberries
- 1 oz tahini ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microwave

Allergens

Sesame (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 27g, Carbs 101g, Protein 18g



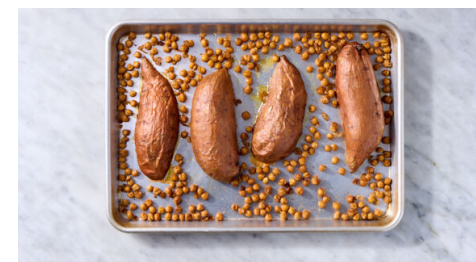
1. Prep sweet potatoes

Preheat oven to 400°F with a rack in the center. Rinse and scrub **sweet potatoes** and cut in half lengthwise. Rub with **1 tablespoon oil** and season cut side with **salt** and **pepper**. Place cut-side down on a rimmed baking sheet.



2. Prep chickpeas

Rinse and drain **chickpeas**, then pat dry. Toss with **1 tablespoon oil** and **1 teaspoon of ras el hanout**; season with **salt** and **pepper**. Scatter on baking sheet with **sweet potatoes**.



3. Roast

Transfer to oven and roast until **sweet potatoes** are fork tender and **chickpeas** are crispy, 25-30 minutes.



4. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**. Squeeze **1 tablespoon lemon juice**. Remove **dill sprigs** from stems, finely chop half; discard stems. Reserve whole dill sprigs for garnish.

Place **cranberries** in a microwave-safe bowl and add enough **water** to cover. Microwave until bubbling, 30-60 seconds. Let sit for 15-20 minutes to rehydrate cranberries. Drain and set aside for step 6.



5. Make dressing

Whisk to combine **tahini, lemon juice, garlic, chopped dill**, and **1 tablespoon water**. Add more water, 1 teaspoon at a time, until **dressing** is a pourable consistency. Season to taste with **salt** and **pepper**.



6. Assemble

Once **sweet potatoes** are cooked, flip over and scrape potato flesh with a fork, pressing down a bit. Top with **roasted chickpeas**, drizzle with **dressing** and garnish with **cranberries** and **remaining dill**. Enjoy!