



Wild Shrimp & Roasted Sweet Potatoes

with Crispy Chickpeas



30-40min



2 Servings

| This version of the recipe is customized with wild caught shrimp.

What we send

- 2 sweet potatoes
- 15 oz chickpeas
- ¼ oz baharat spice blend ¹¹
- 1 lemon
- 2 plum tomatoes
- ¼ oz fresh dill
- ¼ oz fresh parsley
- 1 oz capers ¹²
- 1 oz tahini ¹¹
- 10 oz pkg wild caught shrimp ²

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or vinegar of your choice)
- garlic
- sugar

Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

Cooking tip

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Allergens

Shellfish (2), Sesame (11), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

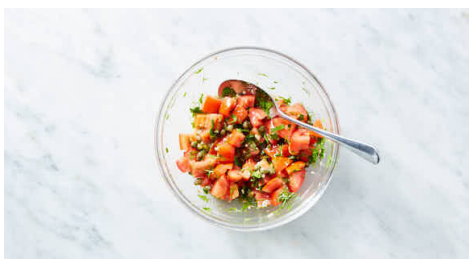
Nutrition per serving

Calories 870kcal, Fat 48g, Carbs 91g, Protein 47g



1. Prep potatoes & chickpeas

Preheat oven to 400°F with a rack in the lower third. Scrub **sweet potatoes**, then halve each lengthwise. Drain and rinse **chickpeas**, then pat dry. Drizzle cut sides of potatoes with **oil** and season with **a pinch each of salt and pepper**. Transfer, cut side down, to one side of a rimmed baking sheet.



4. Marinate tomatoes

In a small bowl, stir to combine **tomatoes, capers, lemon zest, remaining chopped dill and parsley, half of the chopped garlic, 2 tablespoons oil, 1 tablespoon vinegar, ½ teaspoon salt**, and **¼ teaspoon sugar**.

Season to taste with **pepper**. Set tomatoes aside to marinate until step 6.



2. Cook potatoes & chickpeas

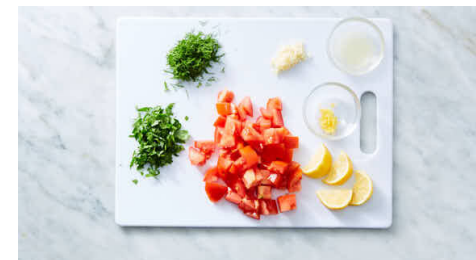
On empty side of same baking sheet, toss **chickpeas** with **1 tablespoon oil, 1 teaspoon baharat spice blend**, and **½ teaspoon salt**. Transfer to lower oven rack and roast until potatoes are tender when pierced with a knife and chickpeas are crispy, 25–30 minutes (watch closely as ovens vary).



5. Prep dressing & shrimp

In a separate small bowl, whisk to combine **tahini, remaining chopped garlic, half of the lemon juice, 2 tablespoons water, 1 tablespoon oil**, and **a pinch of sugar**. Season to taste with **salt and pepper**.

Rinse **shrimp**; pat very dry. Season with **salt and pepper**. Heat **2 teaspoons oil** in a medium skillet over high. Add shrimp; cook until just curled and pink, 2–3 minutes.



3. Prep ingredients




Meanwhile, finely grate **½ teaspoon lemon zest** and squeeze **2 teaspoons lemon juice**, keeping them separate. Cut any remaining lemon into wedges. Finely chop **2 teaspoons garlic**. Cut **tomatoes** into ½-inch pieces. Coarsely chop **dill and parsley**, keeping them separate. Reserve 1 tablespoon each of the chopped dill and parsley for step 6.



6. Assemble & serve

Remove **potatoes** and **chickpeas** from oven. Carefully toss chickpeas with **remaining lemon juice** on baking sheet. Place potatoes on a plate and top with **chickpeas, marinated tomatoes** and **shrimp**. Drizzle **tahini dressing** over top and garnish with **reserved chopped dill and parsley**. Serve with **lemon wedges**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**