

# DINNERLY



## Crispy Chickpea Stuffed Sweet Potato with Capers, Tahini & Dill



30-40min



2 Servings

Eating Mediterranean doesn't have to require booking a res, spending a whole afternoon in the kitchen, or even much effort at all. If you're looking for absolutely none of the above (but you are looking for deliciousness in a nutritious package), you've come to the right place. Because we're in the business of low effort meets big, bold flavor. Isn't that always the dream? We've got you covered!

## WHAT WE SEND

- 15 oz can chickpeas
- 2 sweet potatoes
- ¼ oz ground cumin
- 2 plum tomatoes
- ¼ oz fresh dill
- 1 oz tahini <sup>11</sup>
- 1 oz capers <sup>12</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- sugar
- red wine vinegar (or vinegar of your choice) <sup>17</sup>

## TOOLS

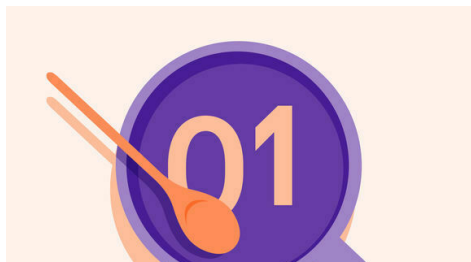
- rimmed baking sheet

## ALLERGENS

Sesame (11), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

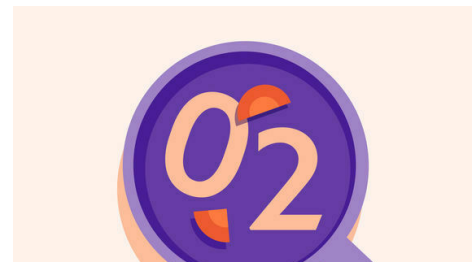
Calories 700kcal, Fat 42g, Carbs 92g, Protein 19g



### 1. Prep potatoes & chickpeas

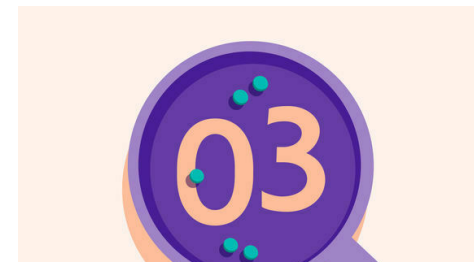
Preheat oven to 400°F with a rack in the lower third. Drain and rinse **chickpeas**; pat dry. Scrub **sweet potatoes**; halve lengthwise.

Drizzle cut sides of potatoes with **oil**; season with **a pinch each of salt and pepper**. Transfer, cut-side down, to one side of a rimmed baking sheet. On open side, toss chickpeas with **2 teaspoons cumin, 1 tablespoon oil**, and **½ teaspoon salt**.



### 2. Cook potatoes & chickpeas

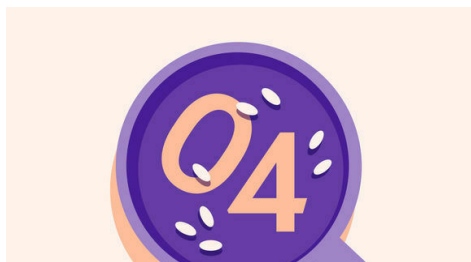
Roast **potatoes and chickpeas** on lower oven rack until potatoes are tender when pierced with a knife and chickpeas are crispy, 25—30 minutes (watch closely as ovens vary).



### 3. Prep ingredients

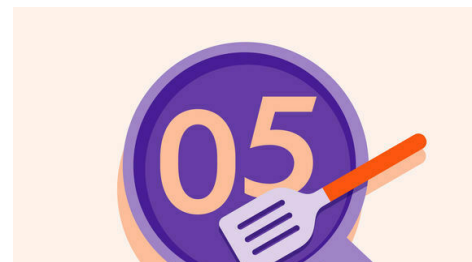
Meanwhile, finely chop **2 teaspoons garlic**. Cut **tomatoes** into ½-inch pieces. Coarsely chop **dill**.

In a small bowl, whisk to combine **tahini, half of the chopped garlic, 1½ tablespoons water, 1 tablespoon oil**, and **a pinch of sugar**. Season to taste with **salt and pepper**. Set aside for step 5.



### 4. Marinate tomatoes

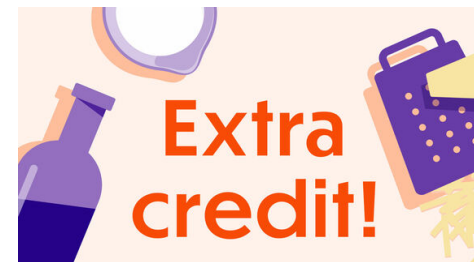
In a separate medium bowl, stir to combine **tomatoes, capers, remaining chopped garlic, all but 1 tablespoon of the chopped dill, 2 tablespoons oil, 1 tablespoon vinegar, ½ teaspoon salt**, and **¼ teaspoon sugar**. Season to taste with **pepper**. Set aside to marinate.



### 5. Assemble & serve

Transfer **cooked potatoes** to a plate and top with **chickpeas** and **marinated tomatoes**. Drizzle **tahini dressing** over top.

Serve **chickpea stuffed sweet potatoes** with **remaining chopped dill** sprinkled over top. Enjoy!



### 6. Leftover chickpeas?

Toss them into a salad, eat them with plain Greek yogurt, or just pop the chickpeas into your mouth as a savory snack!