

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 ¹
- 1 oz capers

WHAT YOU NEED

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

TOOLS

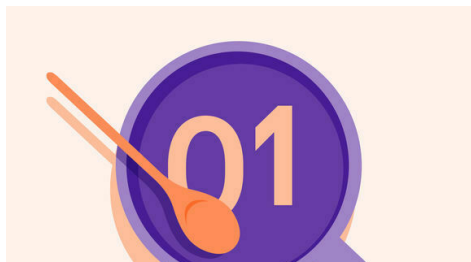
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

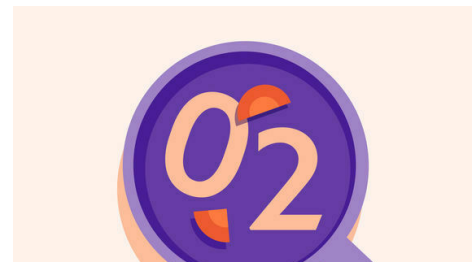
Calories 700kcal, Fat 42g, Carbs 92g, Protein 19g



1. Prep potatoes & chickpeas

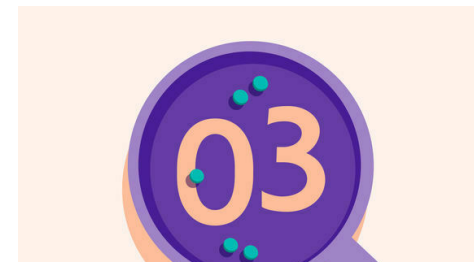
Preheat oven to 400°F with a rack in the lower third. Drain and rinse **chickpeas**; pat dry. Scrub **sweet potatoes**; halve lengthwise.

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

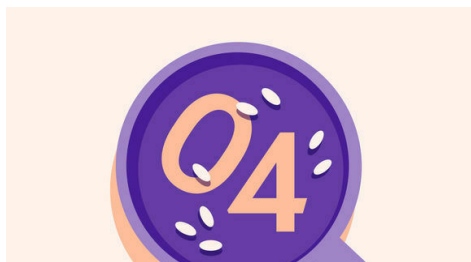
Roast **potatoes and chickpeas** on lower oven rack until potatoes are tender when pierced with a knife and chickpeas are crispy, 25—30 minutes (watch closely as ovens vary).



3. Prep ingredients

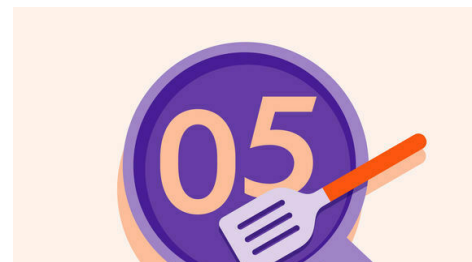
Meanwhile, finely chop **2 teaspoons garlic**. Cut **tomatoes** into ½-inch pieces. Coarsely chop **dill**.

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

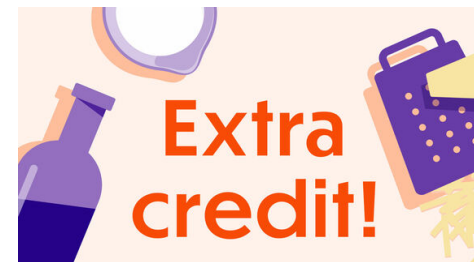
In a separate medium bowl, stir to combine **tomatoes, capers, remaining chopped garlic, all but 1 tablespoon of the chopped dill, 2 tablespoons oil, 1 tablespoon vinegar, ½ teaspoon salt**, and **¼ teaspoon sugar**. Season to taste with **pepper**. Set aside to marinate.



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!