





# **Thai Chickpea Stuffed Sweet Potatoes**

Roast sweet potato boats with a satay peanut filling, topped with fresh coleslaw and finished with a punchy lime dressing.







# Spice it

You can coat the sweet potatoes with some ground cumin for extra flavour! If you have fresh mint, add that to your toppings as well!

PROTEIN TOTAL FAT CARBOHYDRATE

26g

107g

#### FROM YOUR BOX

SWEET POTATOES	500g
LIME	1
CORIANDER	1 packet
RED CHILLI	1
LEBANESE CUCUMBER	1
ORIENTAL COLESLAW	1 bag
ROASTED PEANUTS	40g
SATAY SAUCE	1 bottle
COCONUT MILK	165ml
TINNED CHICKPEAS	400g

#### FROM YOUR PANTRY

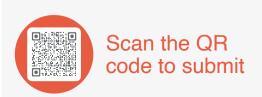
oil for cooking, salt, pepper, soy sauce (or tamari), sugar (of choice)

#### **KEY UTENSILS**

oven tray, saucepan

#### NOTES

Palm sugar or coconut sugar work well in the dressing as well as sesame oil or a neutral flavoured oil.





## 1. ROAST THE SWEET **POTATOES**

Set oven to 220°C.

Halve sweet potatoes lengthways and coat with oil, salt and pepper. Place cut side down on a lined oven tray and roast in oven for 25-30 minutes until golden and cooked through.



### 2. PREPARE THE DRESSING

Combine zest and juice from 1/2 lime with 2 tbsp soy sauce, 2-3 tsp sugar and 2 tbsp oil (see notes). Finely slice coriander stems (reserve leaves), deseed and chop chilli. Add to the dressing and set aside.



#### 3. PREPARE THE TOPPINGS

Dice cucumber. Set aside with coleslaw and reserved coriander leaves. Roughly chop peanuts.



#### 4. COOK THE CHICKPEAS

Add 1/2 bottle satay sauce and coconut milk to a small saucepan over medium heat. Drain and add chickpeas. Cook for 5 minutes until heated through. Add remaining 1/2 lime juice and season with soy sauce to taste.



# 5. STUFF THE SWEET **POTATOES**

Use a fork to press down the middle of the cooked sweet potatoes to form a boat. Fill with chickpeas.



#### 6. FINISH AND SERVE

Divide sweet potatoes among plates and add salad toppings. Spoon over dressing to taste and garnish with chopped peanuts.

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