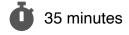






## **Thai Chickpea Stuffed Sweet Potatoes**

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





4 servings



# 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!

Per serve: PROTEIN TOTAL FAT CARBOHYDRATE

20g 35g

#### FROM YOUR BOX

| SWEET POTATOES     | 1kg      |
|--------------------|----------|
| LIME               | 1        |
| CORIANDER          | 1 packet |
| RED CHILLI         | 1        |
| LEBANESE CUCUMBERS | 2        |
| ORIENTAL COLESLAW  | 1 bag    |
| ROASTED PEANUTS    | 80g      |
| SATAY SAUCE        | 1 bottle |
| COCONUT MILK       | 165ml    |
| TINNED CHICKPEAS   | 2 x 400g |
|                    |          |

#### FROM YOUR PANTRY

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

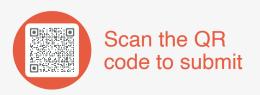
### **KEY UTENSILS**

oven tray, saucepan

#### NOTES

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

The satay sauce is spicy. If you prefer less heat you can add 1/2 the bottle to begin with and then more to taste.





### 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 **cucumbers**. Set aside with **coleslaw** and reserved coriander leaves. Roughly chop **peanuts**.



### 4. COOK THE CHICKPEAS

Add satay sauce and coconut milk to a small saucepan over medium heat (see notes). 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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