



## ***Thanksgiving Roasted Broccoli Sweet Potato Salad***

### **Ingredients**

#### **Vegetables:**

- 1 large sweet potato
- 1 large medium head broccoli cut into bite size pieces
- 2 Tbsp olive or grape seed oil
- 1 healthy pinch each salt and black pepper
- 1 tsp dried dill
- 1 medium red bell pepper thinly sliced

#### **Chickpeas (Garbanzo Beans):**

- 1 15-ounce can chickpeas - drained, rinsed, thoroughly dried
- 1 Tbsp olive or grape seed oil
- 1 Tbsp masala spice
- 1 tsp coconut sugar (or other sugar of your choice)
- 1 healthy pinch sea salt
- 1 pinch cayenne pepper or red pepper flakes

#### **Garlic Dill Sauce:**

- 1/3 cup hummus
- 3 large cloves garlic - minced
- 1 tsp dried dill
- 2 Tbsp lemon juice
- Water - to thin to desired consistency

### **Instructions:**

- 1 Preheat oven to 375 degrees.
- 2 Prepare two baking large baking sheet pans and line with parchment paper.
- 3 Add rinsed/dried chickpeas to a mixing bowl and season with oil, masala spice, sugar and salt. Toss to combine.
- 4 Add sweet potatoes and chickpeas to one sheet, and the broccoli to another. Drizzle the vegetables lightly with olive oil and sprinkle with salt and pepper - toss to combine. Sprinkle with dill. Arrange in a single layer.
- 5 Bake both for a total of 20-25 minutes, rotating the pans once near the halfway point. You can flip the broccoli and sweet potatoes about halfway through the baking.
- 6 While the vegetables and chickpeas are baking, prepare dressing by adding hummus, garlic, dill, and lemon juice to a small mixing bowl and whisking to combine. Then add only enough water to thin until pourable. Set aside.
- 7 To serve, divide vegetables and chickpeas between two serving plates and drizzle with dressing, or serve dressing on the side.