



STUFFED SWEET POTATOES WITH CHICKPEAS AND ASPARAGUS

INGREDIENTS

- 4 medium-large** Mim's Famous Sweet Potatoes, washed
- 1 cup** loosely packed arugula
- 2 tbsp** extra-virgin olive oil
- 1 (16 oz) can** chickpeas, rinsed, drained, and patted dry
- ½ tsp** salt
- ½ tsp** cumin
- ½ tsp** chili powder
- ½ lb** Progressive Farms asparagus spears, trimmed

DRESSING

- 2 tbsp** tahini paste
- 2 tbsp** lemon juice
- 2 tbsp** water
- 2 tsp** maple syrup
- ¼ tsp** salt
- ¼ tsp** black pepper

Prep Time: 10 min

Cook Time: 1 hr

Servings: 4

Mim's
FAMOUS SWEET POTATOES

DIRECTIONS

- 1** Preheat the oven to 400° F.
- 2** Line a rimmed baking sheet with parchment paper. Prick the sweet potatoes all over with a fork and then place them on the baking sheet. Bake for 50–60 minutes, or until the sweet potatoes are soft enough to be easily pierced with a knife. Remove and set aside, covered to keep warm.
- 3** In a bowl, mix chickpeas, 1 tbsp olive oil, salt, cumin, and chili powder. Transfer the coated chickpeas to a rimmed baking sheet and roast for 20 minutes, stirring them once half way through cooking time. Remove and set aside.
- 4** Next, on a rimmed baking sheet, toss the asparagus with 1 tbsp olive oil, salt, and black pepper. Place in the oven and roast for 10 minutes. Remove and set aside.
- 5** Meanwhile, to make the dressing, add all of the ingredients in a small bowl or jar. Mix until well combined and smooth.
- 6** When serving, butterfly cut the sweet potatoes. Gently pull them apart to create space in the center. Drizzle about 1 tbsp of the dressing inside each of the sweet potatoes, then stuff with the arugula, asparagus, and chickpeas. Drizzle with the remaining dressing. Enjoy!

Note: Choose your favorite color of Mim's Famous Sweet Potatoes. Available in Orange, Purple, Plum, Red, White, and Medley

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