

## Mediterranean Sweet Potatoes

Serves 4

- 2 very large or 4 small sweet potatoes
- 1 x can chickpeas, drained and rinsed
- ½ cup hummus (recipe on linked website)
- 1 large zucchini, grated
- ¼ cup olives, sliced
- ¼ red onion, diced
- 1/3 cup feta
- ¼ cup parsley
- 1 clove garlic, crushed
- ¼ cup sundried tomatoes
- 1 tablespoon balsamic vinegar
- ¼ cup olive oil
- Pine nuts to serve (optional)



Preheat the oven to 180°C. Place the zucchini in a sieve and set aside to let any water drain.

If you have large sweet potatoes cut them in half lengthways or if you have small ones keep them whole but pierce a few holes in them with a fork. Rub with some oil, sprinkle with salt and pepper and do the same with the chickpeas. Bake both in the oven for approximately 30-40minutes or until the sweet potato is tender and the chickpeas are slightly crunchy.

Meanwhile, if you're making your own hummus, prepare that now. To make the sundried tomato sauce, add the garlic, sundried tomatoes, balsamic vinegar and a pinch of salt to a food processor and blitz. Keep the processor running on low and slowly add the oil until you reach a pouring consistency. Set aside.

Combine the zucchini, olives, red onion, feta and parsley with a dash of olive oil and sprinkle of salt and pepper. When the sweet potatoes are ready, divide between four plates, top each with some zucchini mixture, then a dollop of hummus and the sundried tomato sauce, and finally top with the roasted chickpeas.