Lime Roasted Sweet Potatoes with Quinoa and Herbs

Serves 4

2 sweet potatoes (about 1 1/4 pounds), cut into thin wedges
3 tablespoons olive oil
Salt and pepper, to taste
6 tablespoons lime juice
Finely grated zest of 1 lime
1 1/3 cups quinoa (red, white, black, or mixed)
2 2/3 cups water
2 Persian (mini) cucumbers, cut into small dice
1/2 cup pomegranate seeds
4 radishes, thinly sliced
1 handful cilantro leaves
1 handful fresh mint leaves

1. Set the oven at 425 degrees. Have on hand a rimmed baking sheet.

2. On the baking sheet, toss the potatoes with 2 tablespoons oil. Sprinkle with salt and pepper
Spread in one layer on the baking sheet.

3. Roast for 15 to 20 minutes, or until golden brown and tender when pierced with the tip of a
paring knife. Remove and sprinkle with 3 tablespoons of the lime juice. Use a metal spatula to
turn the potato wedges and coat them in the juice. Sprinkle with the lime zest. Cool to warm
room temperature.

4. In a fine-meshed strainer, rinse the quinoa under cold water for 30 seconds. Drain well.

5. In a saucepan, combine the drained quinoa, water and a pinch of salt. Bring to a boil over
high heat, and immediately lower the heat to maintain a steady, gentle simmer. Simmer,
uncovered, for 15 to 20 minutes, or until it absorbs the water.

6. Remove the pan from the heat, cover with a lid, and let steam for 5 minutes. Remove the lid,
fluff the quinoa with a fork and transfer to a large bowl.

7. Stir the remaining 3 tablespoons lime juice into the quinoa with the remaining 1 tablespoon
olive oil and the chickpeas. Cool to room temperature. Taste for seasoning and add more lime
juice or salt, if you like. Stir in the cucumbers, radishes, pomegranate seeds, cilantro, and mint.
8. Transfer to 4 bowls or a large serving platter. Top with the sweet potatoes and serve.