



# Plant-based Sweet Potatoe, Broccoli, & Chickpea Salad



PRESENTED BY  
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## INGREDIENTS

### VEGETABLES

1 medium head of broccoli  
1 large sweet potato  
1 sliced bell pepper  
1 tsp dried dill  
1 pinch salt (or to taste)  
1 pinch black pepper (or to taste)  
2 tbsp olive oil

### CHICKPEAS

1 can chickpeas (15 oz)  
1 tsp coconut sugar  
1 tbsp tandoori masala spice  
1 tbsp olive oil  
1 pinch salt (or to taste)  
1 pinch red pepper flake (or to taste)

### GARLIC DILL SAUCE

1/3 cup hummus  
2 tbsp lemon juice  
3 large cloves garlic  
1 tsp dried dill OR 2 tsp fresh dill  
Water

## INSTRUCTIONS

1. Preheat oven to 375 °
2. Grease or line 2 baking sheets.
3. In a mixing bowl toss and combine chickpeas, oil, tandoori spice, coconut sugar and salt. Toss to combine.
4. Add sweet potatoes and chickpeas to one baking sheet. Add the broccoli to another baking sheet.
5. Drizzle the vegetables with olive oil. Sprinkle with salt, pepper and dill. Mix and then arrange in a single layer.
6. Bake vegetables and chickpeas for a ~ 20-25 minutes (rotate halfway for even baking). Set aside.  
*Bake broccoli until golden brown, sweet potatoes until tender, and chickpeas until firm up and slightly crunchy.*
7. While vegetables and chickpeas are baking, prepare dressing. In a small mixing bowl, whisk hummus, garlic, dill, and lemon juice. Then add water to thin out dressing so it can pour. Set aside.
8. Plate vegetables and chickpeas and drizzle with dressing. Using cookie cutters of your choice, cut into shapes and place on the prepared cookie sheet.
9. Bake for 10 to 12 minutes, depending on thickness.
10. Let cool and decorate with frosting.

