

Sweet potato chickpea soup

3 medium sweet potatoes

Olive oil, salt, and pepper

1 large onion, chopped

3 cloves garlic, finely chopped

2 tsp cumin

½ tsp red pepper flakes

15 oz can tomato sauce

1 tbsp tahini

1 ½ tsp cinnamon

2 cans chickpeas with liquid

4 cups vegetable broth or water

Directions

1. Preheat oven to 400°F.
2. Cube sweet potatoes and coat in olive oil. Season with salt and pepper. Roast in a single layer until slightly crispy, about 30 minutes (depending on size of cubes).
3. While potatoes are roasting, saute onions and garlic in olive oil for 1 minute. Add cumin and saute for 5 minutes further.
4. Add red pepper flakes, tomato sauce, tahini, cinnamon, and chickpeas. Simmer for 5 minutes.
5. Add vegetable broth or water and bring to a boil. Reduce heat and simmer for 10 minutes.
6. Stir in roasted sweet potatoes. Let stand 5 minutes before serving.