

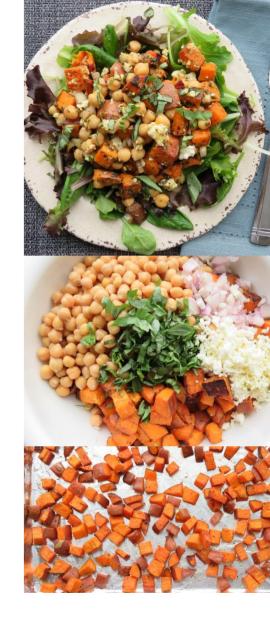
PESTO CHICKPEA AND ROASTED YAM SALAD WITH FETA

Start by preheating your oven to 450°F. Chop your **yams** into ½-inch pieces and place into a large bowl. Drizzle with 2 Tbsp. **olive oil** and season well with **salt** and **pepper**, then toss to coat evenly.

2. Spread the yams onto a tinfoil-lined baking sheet that has been sprayed with non-stick spray (or use parchment paper). Transfer to the oven and roast for 20 minutes until tender and starting to brown. 3. Meanwhile, peel and mince your
shallots and drain and rinse the
chickpeas. Roughly chop or tear the basil
leaves.

5. To serve, divide the mixed greens between dishes and then top with the yam and chickpea salad. Enjoy!

4. In a large bowl, combine the roasted yams, chickpeas, pesto, shallots, basil, and feta cheese. Gently stir until well combined. Be careful not to break up the yams as you go! Taste, and season with salt and pepper if needed.



Ingredients (4 Person Serving – 762 Calories Per Serving)

Yams Olive Oil Chickpeas Basil Pesto Shallots 6 4 Tbsp. 1 540 ml Can 156 g 4 Fresh Basil Feta Cheese Mixed Greens Salt and Pepper

Small Bunch 84 g 4 Servings To taste

