



FAST. EASY. FRESH.

PESTO CHICKPEA AND ROASTED YAM SALAD WITH FETA

1. 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.

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.

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



Ingredients (4 Person Serving – 762 Calories Per Serving)

Yams	6	Fresh Basil	Small Bunch
Olive Oil	4 Tbsp.	Feta Cheese	84 g
Chickpeas	1 540 ml Can	Mixed Greens	4 Servings
Basil Pesto	156 g	Salt and Pepper	To taste
Shallots	4		

30

Minute
Cook
Time!