

Moroccan Salad with Pomegranate

Ingredients

Salad

- 2 teaspoons paprika
- 1 teaspoon ground cumin
- 1 teaspoon garlic granules
- 2 teaspoons salt flakes
- 1 can chickpeas (400g cans, drained and rinsed)
- 500g sweet potato (cubed)
- 20g olive oil
- 1/4 cup pepitas
- spinach/rocket (to fill your salad bowl)
- 1 pomegranate (seeds (arils) only)

Dressing

- 50g tahini paste
- 25g lemon juice
- 2 teaspoons salt flakes
- 30g apple juice

Directions

Step 1

Preheat oven to 200C

Step 2

Place the paprika (2 tsp), ground cumin (1 tsp), garlic granules (1 tsp), salt flakes (2 tsp), chickpeas (400g), sweet potato (500g) and olive oil (20g) into bowl. Mix Reverse + Speed 3 / 5 Seconds.

Step 3

Spread chickpeas and sweet potato out in a single layer onto two lines baking trays. and bake for 30 minutes. If required switch trays around and bake for a further 15 minutes.

Step 4

Add tahini paste (50g), lemon juice (25g), salt flakes (2 tsp) and apple juice (30g) to bowl (no need to clean) and process Speed 10 / 5 seconds

Step 5

Set dressing aside in the fridge

Step 6

Dry toast pepitas (1/4 cup) on the stove. Stir continuously and then set aside to cool.

Step 7

Fill a salad bowl with spinach / rocket mix then layer roasted chickpeas and sweet potatoes on top. Drizzle with dressing and top with toasted pepitas and pomegranate arils.