Roasted Sweet Potato, Leek and Chickpea Coconut Curry

Prep Time: 20 minutes
Cook Time: 25 minutes
Serves: 2-3

Dietary Specifications: vegan, gluten free

Ingredients

- 2 large leeks, white and pale green parts only
- 1 large sweet potato, washed and dried
- 4 tbsp. Gustare Leek Extra Virgin Olive Oil
- 1 clove garlic, pressed
- 2 ½ tbsp. grated ginger root
- 2 tbsp. ground cumin
- 2 tbsp. yellow curry powder
- zest of a lime
- 1 tsp. 1830 Sea Salt, plus more for roasting
- ¼ tsp. freshly ground pepper, plus more for roasting
- ¼ tsp. red pepper flakes
- ½ tbsp. pure maple syrup
- 13 ½ oz can coconut milk
- 13 ½ oz can light coconut milk
- 13 ½ oz can chickpeas, drained and rinsed

Directions

1. Preheat oven to 425 degrees. Brush sheet tray with Gustare Leek Olive Oil and set aside.
2. Slice leeks in half lengthwise. Slice each half into ½ inch thick half moons. Cover slices with cold water, then drain and rinse in a strainer. Repeat 2-3 times to

ensure removal of any remnants of soil. Set aside.

3. Cut sweet potato into ½ inch cubes.
4. Toss leeks and sweet potatoes in 2 tbsp. Gustare Leek Olive Oil. Spread onto prepared sheet tray and season with 1830 Sea Salt and pepper. Roast 20-25 minutes, or until just tender but not mushy.
5. Prepare coconut curry while vegetable are roasting. Heat 2 tbsp. Gustare Leek Olive Oil in sauté pan over medium low heat.
6. Add garlic, ginger root, cumin, curry, lime zest, salt, pepper and red pepper flakes. Stir together to form a paste. Add maple syrup. Stir.
7. Add coconut milk gradually, stirring constantly. A silicone whisk works perfectly to dissolve and evenly distribute the seasonings.
8. Bring to boil, then reduce heat to simmer 10-15 minutes, stirring occasionally. Sauce will reduce and thicken.
9. Add chickpeas, sweet potatoes and leeks. Stir to combine and coat evenly.
10. Enjoy over Basmati or brown rice.