**Sweet Potato Chickpea Power bowl with Tahini Sauce**

Serves 6

**Tahini Sauce**

½ cup tahini (sesame seed paste)

3 tablespoons + 1 teaspoon lemon juice

2 tablespoons maple syrup

Dash salt

Water for desired consistency

Whisk together ingredients in bowl. Keep adding water until desired sauce-like consistency. Set aside.

**Vegetables**

3 large sweet potatoes (around 5 cups), peeled and cut into ½ - 1 inch pieces

1 large head cauliflower, cut into ½ - 1 inch pieces

Olive oil to coat (around 1 tablespoon per 3 cups veggies)

Salt to taste

Preheat oven to 400°. Place the cut up sweet potato in one bowl and cauliflower in another. Toss with enough olive oil to coat. Sprinkle with salt if desired. Spread each vegetable on a sheet pan and place in oven. Check in 8 minutes or so, to see if you need to turn the vegetables to ensure they are golden brown. The potatoes take longer to cook than the cauliflower.

**Roasted Chickpeas**

2 cans chickpeas or garbanzo beans, rinsed and drained

½ teaspoon powdered garlic

¼ teaspoon cumin

¼ teaspoon curry powder

¼ teaspoon salt

Preheat oven to 400°. Mix the seasoning in a small bowl. Place the garbanzo beans on a sheet pan in the preheated oven. Cook for 5 minutes or so to dry them out. Then spray with nonstick spray and sprinkle with seasoning and place back in oven. Every 5 minutes or so, take the pan out and shake it to move the beans around. Cook them until desired doneness. It takes a while for them to get crispy, but if the like them that way they will eventually crisp up.

To assemble your power bowl, place the potatoes on the bottom, then cauliflower, then sauce and top with toasted chickpeas.