**Chickpea Pasta with Broccoli and Sweet Potatoes**

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| Ingredients* 1 small/medium sweet potatoes
* 2 cups [broccoli](http://amzn.to/2srfqoH)
* [olive oil](https://bit.ly/2EruxnC)
* [garlic powder](https://bit.ly/2EkRXe9)
* [pink salt](https://bit.ly/2ClDnxm)
* [black pepper](https://bit.ly/2Enhzap)
* 2 oz. [chickpea pasta](https://bit.ly/2NJIqh3) dry

For Non-Dairy Cheese (optional)* [almond flour](https://bit.ly/2mxFkRR)
* [pink salt](https://bit.ly/2ClDnxm)
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Instructions

1. Preheat oven to 400 degrees Fahrenheit.
2. Put a pot of water on the stove to boil for the pasta.
3. Chop sweet potato into small, 1-cm cubes. Lay out on a baking sheet, drizzle with olive oil, garlic powder, salt, and pepper. Toss well, and arrange sweet potatoes in a single layer with space in between pieces, so they cook evenly. Put in the oven and cook for 20 minutes, turning half way through.
4. Chop the broccoli into bite-size florets, lay out on a second pan, drizzle with olive oil, garlic powder, salt, and pepper. Toss well, arrange in a single layer with space in between, and put it in the oven for about 20 minutes.
5. When the water is boiling, add chickpea pasta. Cook for 9 minutes. Drain.
6. Put the pasta in a bowl, top with the sweet potato and broccoli once they're ready.
7. Top with a drizzle of olive oil, salt, pepper, and almond flour (if you wish).

Recipe Notes

Feel free to add whatever spices you like when roasting. Try adding turmeric and cumin on the sweet potatoes, or oregano and thyme.