Roast sweet potatoes with tahini and chickpeas

Ingredients

- 4 medium sweet potatoes
- 2 teaspoons olive oil
- One 15-ounce can chickpeas, drained, rinsed, and patted dry
- Salt and freshly ground black pepper
- ½ teaspoon ground cumin
- ¼ cup tahini
- Juice of ½ lemon

Instructions

1. Heat the oven to 375° F. Rinse and scrub the sweet potatoes to remove any dirt, then prick potatoes a few times with the tines of a fork or the tip of a knife.

2. Arrange sweet potatoes on a foil-lined baking sheet and drizzle with 1 teaspoon of the oil, turning potatoes to lightly coat. Set the oven timer for 1 hour to cook the potatoes until tender.

3. Meanwhile, spread the chickpeas on a second foil-lined baking sheet. Drizzle with the remaining olive oil and season generously with salt and pepper. Sprinkle with the cumin and toss to coat.

4. When there are about 25 minutes left on the timer for the potatoes, add the chickpeas to the oven. Cook until golden and crisp, stirring once halfway through.

5. Whisk the tahini and lemon juice in a small bowl. Don't worry if the mixture becomes lumpy—you can stir in hot water, 1 tablespoon at a time, until the sauce is smooth and pourable.

6. Carefully slice the potatoes in half lengthwise and drizzle with the tahini sauce. Top each slice with a portion of the crispy chickpeas and season to taste with salt and pepper. Makes 4 servings.

LIFE HACK — IMPROVE YOUR HANDWRITING

It's important to be able to write clearly so your words can be easily read by others, including teachers, relatives, and even you! If you'd like to work on your handwriting, first get some inspiration from a friend or family member's handwriting, or the fonts on your computer. Once you have an idea of what you want your handwriting to look like, practice. Start with a blank notebook and commit to writing something every day, such as the alphabet, favorite song lyrics, or journal entries. Take your time to slowly and carefully write each letter the way you want it to look. As you get more experienced, you'll be able to go faster.

Practice a few minutes a day.