

Spicy Chickpeas and Dandelion Greens

- 2 T olive oil
- 3 onions, chopped
- 3 garlic cloves, finely chopped
- 1 zucchini, diced
- 1 T ginger, chopped
- 1 t each cumin, turmeric
- 2 t ground coriander
- 1-2 hot chili peppers, seeded, minced, (or 1/2 t red chili flakes)
- 1 sweet potato, peeled, diced
- 1 14 oz can chickpeas, rinsed, drained
- 2 c tomato sauce
- 1 c water
- 2 T lemon juice (or lime)
- sea salt and freshly ground black pepper
- chopped coriander or parsley as garnish (optional)
- [dandelion greens](#) (or lettuce)

Heat the olive oil in a large frying pan. Sauté the onion, garlic and zucchini for 5 minutes or until onions soften. Add ginger, cumin, turmeric, coriander and chili and sauté for a minute. Add diced sweet potato, chickpeas and tomato sauce and bring to a boil. Lower heat to simmer and cook 20 minutes or until sweet potato is cooked. Mix in lemon, salt and pepper. Serve on a bed of dandelion greens and garnish with coriander.

Serve hot or warm. Serves 4-6.

Jittery Cook