

# Yam, Zucchini, and Chickpea Salad

By Rivka

Food52 Editors' Comments: This is a dish that could easily be weighed down with starch, but Rivka keeps it fleet of foot by dropping zucchini into the mix of yam and chickpeas and by dressing it all with a zippy lemon and tahini vinaigrette. You can eat it warm or cold, in your packed lunch or as a side dish for roasted chicken. We'd be happy with all of the above. - A&M

After reading a great post by Heidi at 101cookbooks about a lemony chickpea-zucchini salad, early last year, I set to work to make something similar. Armed with yams, zucchini, chickpeas, and tahini, I cobbled together a salad that was so, so much more than the sum of its parts, it practically shocked me. No sooner had I made the salad and begun to post about it, something weird happened: I started seeing similar combinations popping up all over the place. This is a salad that needs to be known, needs to be made, needs to be eaten. - Rivka

Makes lunch for a few days For the salad:

- 2 yams or sweet potatoes, diced into 1-inch pieces
- 1 zucchini, diced into 1-inch pieces
- 1 can chickpeas, rinsed and drained
- 2 garlic cloves
- 3 sprigs parsley, leaves finely chopped
- 2 scallions, thinly sliced on bias
- olive oil

For the dressing:

- 1 tablespoon tahini
- zest and juice of 1 lemon
- salt and pepper
- 1 tablespoon olive oil

1. Preheat oven to 400 degrees. Line rimmed baking sheet with parchment or silicone.
2. Spread diced sweet potatoes in a single layer on prepared baking sheet, drizzle with olive oil, and sprinkle lightly with salt and pepper. Roast 35-40 minutes, then add zucchini and roast an additional 10-15 minutes, until both vegetables are softened inside and caramelized in spots. If vegetables haven't caramelized at that point, pop them under the broiler for 3 minutes, and they'll brown plenty.
3. In a small frying pan over medium heat, saute chickpeas and whole garlic cloves in 1 tablespoon of olive oil (just enough to moisten) for about 3 minutes, until the chickpeas dry out a bit and are warmed through. Remove garlic cloves, chop finely, and reserve for dressing.
4. In a medium bowl, mix chickpeas with yams and zucchini. Add parsley and scallions, and toss to combine.
5. In a small bowl, combine tahini, lemon juice and zest, olive oil, and half of chopped garlic. Add water by the teaspoon until the dressing is smooth and runny. Taste, and add additional chopped garlic if necessary. Add salt and pepper to taste. Pour over vegetables, toss to coat, and serve warm

or room temperature.