

# Sweet Potato, Chickpea, Goat's Cheese and Hazelnut Bowls



**aroma**  
KITCHEN

## INGREDIENTS

4 wholemeal tortilla wraps  
100g tinned diced onions  
2 cloves garlic  
1 tbsp cumin  
1 small aubergine, diced  
1 sweet potato, diced  
Salt and pepper

100g cooked tinned chickpeas, drained and rinsed  
50g hazelnuts, crushed  
1 spring onion, shredded  
2 tbsp chopped fresh coriander  
**100g Hanini white dry gbejna, grated**  
Few baby rocket leaves



## METHOD

- 1 Use a large cutter or a sharp knife to cut the tortilla wraps into discs big enough to fit a muffin tray. Place into the muffin holes and bake until very lightly browned. Allow to cool.
- 2 Heat a pan and fry together the onions, garlic and cumin until lightly browned. Add the aubergines, sweet potato, 1 tbsp olive oil and season well with salt and pepper. And soften for 6-8 minutes.
- 3 Add in the chickpeas and hazelnuts, toss for one more minute and remove off the heat. Add in the spring onion, chopped coriander, 1/2 cheese and mix well.
- 4 Adjust the seasoning and use the mixture to fill the baskets. Sprinkle the rest of the cheese on top and finish in the oven until the cheese melts. Serve garnished with rocket leaves.