

1 can chickpeas
1/2 large butternut squash, cubed
1 large onion, large diced
1 T high quality curry powder
~1/3 t cayenne pepper
1 t garlic powder
1 cup yogurt
One large handful of flat leaf
parsley, finely chopped
Juice of one lime
1 large clove garlic
Salt & pepper
Olive oil

Heat oven to 400*
Put chickpeas on one sheet pan
with olive oil, salt and pepper
Roast chickpeas for 30 mins, until
nutty and crunchy

Meanwhile, mix spices with
butternut squash and onion. Put
on another sheet pan with oil and
salt and pepper.
Add to oven with chickpeas. Roast
for ~35 mins.

Chickpeas will come out first to
cool and get good and crunchy