Tamarind Brussels & Chickpea Bake

A Pepper Bridge Winery Favorite

adapted from Happy Skin Kitchen

INGREDIENTS

- 4 c. brussels sprouts, trimmed and halved
- 5 shallots, peeled and quarted
- 1 can chickpeas, drained and rinsed
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp paprika
- 2 tbsp olive oil for roasting + 2 tbsp oil for dressing
- 2 tbsp tamarind paste
- 2 tsp maple syrup
- salt & pepper to taste
- cilantro to garnish
- chopped peanuts to garnish

PREPARATION

Preheat oven to 350 degrees Fahrenheit.

Add brussels sprouts, chickpeas, and shallots to a large baking sheet. Drizzle with oil, salt & pepper to taste, and sprinkle seasoning over top. Toss everything together and roast for 25 minutes until the sprouts start to brown.

in a small bowl, prepare the dressing: mix together remaining oil, tamarind paste, and maple syrup until you have a smooth consistency.

Remove the tray from the oven, drizzle the dressing, and garnish with chopped peanuts and cilanto.

NOTES: