

SAVORY SWEET POTATO & SAGE FRITTATA

(VEGAN OPTION)

Prep + Cook: 10 + 30 mins

Makes 4-6 servings

INGREDIENTS

2 cups sweet potatoes
(peeled and thinly sliced)

1 cup chickpea flour

1 cup water

1 tsp garlic powder

1 tsp onion powder

1 tsp fresh chopped sage

½ tsp salt

½ tsp black pepper

Optional: ¼ cup chopped roasted vegetables

STEPS

Preheat oven to 375°F.

Steam sweet potatoes until tender.

Whisk chickpea flour, water, and spices.

Fold in sweet potatoes.

Pour into baking dish; bake 25–30 min.

