

Vegan Sweet Potato Chickpea Taco Salad

Prep: 5 minutes • Cook: 25 minutes

Smoky roasted sweet potatoes and chickpeas meet a crisp kale–romaine mix, all cloaked in a luxuriously creamy, “cheesy” jalapeño-cashew dressing with a satisfying tortilla crunch.

Ingredients

- 2 medium sweet potatoes (cut into 1/2-inch cubes)
- 1 (15 oz) can chickpeas (drained and rinsed)
- 2 Tbsp avocado oil (plus more for massaging kale)
- 1 tsp smoked paprika
- 1 tsp chili powder
- 3/4 tsp sea salt
- 3/4 cup Cheesy Jalapeño Cashew Dressing
- 1 small bunch lacinato kale (rinsed and chopped)
- 1 head romaine lettuce (rinsed and chopped)
- 2 cups tortilla chips (broken into bite-sized pieces)
- 1 large avocado (sliced (optional))

Instructions

1. Preheat the oven to 425°F (218°C) and line a large baking sheet with parchment paper.
2. Add the cubed sweet potatoes and chickpeas to the baking sheet; toss with avocado oil, smoked paprika, chili powder, and sea salt.
3. Roast for 20–25 minutes, tossing halfway, until the sweet potatoes are tender when pierced with a fork.
4. Meanwhile, prepare the Cheesy Jalapeño Cashew Dressing and set aside.
5. Place the chopped kale in a large mixing bowl and massage with a little additional avocado oil to soften; add the chopped romaine and toss to combine.
6. Reserve 1/4 of the roasted sweet potatoes and chickpeas for topping; add the remaining roasted vegetables to the greens and toss with 3/4 cup (180 ml) dressing, adjusting to taste.
7. Transfer the salad to a serving dish, top with the reserved sweet potatoes and chickpeas, garnish with crushed tortilla chips and sliced avocado (optional), and serve.
8. Best enjoyed immediately; leftovers keep 1–2 days refrigerated.

Tags: Vegan, Gluten Free, Salad, Weeknight Friendly, Mexican Inspired, Chickpeas

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