



2 sweet potatoes, peeled and sliced lengthwise into ¼” slices
2 red onions, halved and sliced
1 tbsp plus 1/3 cup canola oil
1 can chickpeas (19oz)
2 tbsp tahini
Zest of 1 lemon
2 Tbsp lemon juice
1 tbsp hot sauce
1/8 tsp salt
4 cups arugula
1 cup green olives
½ cup flat leaf parsley, packed
½ cup fresh basil leaves, packed
½ cup fresh mint leaves
1 round loaf of sourdough (675g)
4-5 whole roasted red peppers (jarred is fine) drained and dried.

1. Preheat oven to 375F and line two baking sheets with parchment paper.
2. Toss sweet potato slices and red onions with 1 tbsp canola oil and arrange in an even layer on the baking sheets. Cook for 30min until sweet potato is soft and onions are soft and beginning to brown. Remove from oven to cool.
3. Add the chickpeas, tahini, lemon zest, juice, hot sauce and salt in a bowl and mash with a potato masher until chick peas are broken up into small pieces (you’re not making hummus).
4. Into a food process add the arugula, olives, parsley, basil and 1/3 cup canola oil and puree until you have a thick green paste.
5. Create a well in the bread by cutting a large round disc out of the top. Remove some of the dough from the top you cut out along with some dough inside the bowl. Don’t take out too much as you need the bread for structure.

To assemble

1. Spread half the arugula olive pesto in the bottom of the bread bowl. Layer the roasted red peppers on top followed by the chick pea mash. Top with the remaining arugula olive pesto than layer on the roasted red onions followed by the sweet potato. Be sure to tuck



the ingredients right to the edge of the bread bowl. Place the top of the bread back on top and press down firmly.

2. Wrap the sandwich tightly back in the bag it came in or in plastic wrap. Set it in the fridge and place a weight on top (small cast iron pan filled with jars from your fridge). Allow it to firm up for 2-24 hrs.
3. Cut the sandwich into wedges to serve.