



## Sheet Pan Mini Potatoes, Chickpeas & Veggies

3 servings  
50 minutes

### Ingredients

- 3 cups Broccoli (cut into florets)
- 3 cups Asparagus (trimmed, chopped)
- 2 cups Mini Potatoes (halved)
- 2 cups Chickpeas (cooked)
- 2 tbsps Extra Virgin Olive Oil
- 2 tbsps Nutritional Yeast
- 1 tbsp Garlic Powder
- Sea Salt & Black Pepper (to taste)
- 1 tbsp Lemon Zest

### Directions

- 1 Preheat the oven to 425°F (220°C) and line a large baking sheet with parchment paper.
- 2 Add the broccoli, asparagus, potatoes, and chickpeas to the baking sheet. Drizzle everything with oil and season with nutritional yeast, garlic powder, salt, and pepper. Toss to evenly coat.
- 3 Spread the vegetables out into an even layer and place in the oven. Cook for 30 to 35 minutes, flipping halfway through, or until the vegetables are browned and fork tender.
- 4 Divide into bowls and top with lemon zest. Enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days.

**Serving Size:** One serving is approximately two cups.

**More Flavor:** Add your favorite dressing or sauce when serving.