Ingredients

* 2 onions, diced
* 6 sweet potatoes, chopped in small pieces
* 2 TBS olive oil
* 3 chipotle peppers in adobo, chopped
* 6 cloves garlic, chopped
* 2 TBS cumin, ground
* 2 TBS apple cider vinegar
* 1/2 cup apple juice
* 4 cans chickpeas, rinsed
* Salt and pepper to taste
* 1 bunch parsley, leaves separated from stems
* 12 cucumbers, cut into thin rounds

Procedure

1. In a non-stick skillet, toast the cumin seeds on low heat until smoky, about 1 minute. Place in mortar and pestle and grind.
2. Put olive oil in a large pot on low heat and add onions, cook for 5 minutes until softened.
3. Add sweet potatoes, chipotles, and chopped parsley stems and cook for 10-15 minutes, until tender. Mix frequently so the potatoes don’t burn.
4. Add the garlic, ground cumin, and a little salt and pepper along with the apple cider vinegar and apple juice, cook together for 5 minutes.
5. Add the rinsed chickpeas and simmer for as 5 more minutes.
6. Use an immersion blender (or a regular blender) to blend everything together, leaving it as smooth or as chunky as you like.
7. Serve on top of a thinly sliced cucumber with a leave of parsley.