**Sweet love couple pic** 

I'm not robot!











Love romantic sweet couple pic. Sweet romantic love words for wife. Sweet love couple picture. Love n sweet couple pics. Sweet romantic love quotes. Sweet romantic love words for my love. Sweet love quotes for couples.

realising they have the 'same conversation' every time they're on camera. As the islanders get closer and closer to the final, couples are starting to get serious about their futures in the real world, whether it's Tasha and Andrew moving in together or Dami relocating to London to be with Indiyah. These deep relationship chats are typically peppered in with playful conversations, jokes, and sometimes even arguments. But for one couple, it's all they can seem to talk about. Tasha and Andrew have already discussed plans to move in together after the villa. Credit: ITVAfter watching them get to know each other for the last week, one fan couldn't help but point out that Paige Thorne and Adam Collard have been having the same chats about their relationship in every single episode, and now viewers can't unsee it. "Whoever said Adam and Paige have the exact same conversation everyday was right I'm getting bored," tweeted one fan after Thursday night's (21 July) episode. "Every time Adam and Paige are having a conversation, they repeat the same thing but word it differently, like we get it Adam, you're not there to play games ffs," wrote another the day before. "Adam and Paige are so unbelievably boring and everyone conversation is the SAME THING. Please get rid of them I cannot take it anymore. "Every conversation between Paige and Adam is exactly the same"I didn't expect to find a connection in here "Hmm is that so hunnybunsss" Mwhaaaaah #LoveIsland—Persephone (@woodscommaellle) July 20, 2022Adam and Paige are so unbelievably boring and everyone conversation is the SAME THING. Please get rid of them I cannot take it anymore #LoveIsland— Cat (@catjad e) July 20, 2022After yet another conversation about their relationship on Thursday night (21 July), Adam assured Paige that he was only interested in her, and would be interested in her, and would be interested in her assured Paige that he was only interested in her, and would be interested in her. Unsure at first, Paige asked him: "Really?! Like serious now?" But Adam assured her, saying: "I'm being deadly serious." However, some fans aren't so sure that Adam is being as serious as he lets on, especially after spotting a suspicious message on social media. After the episode aired, Adam's social media handlers back at home shared a post to his Instagram to celebrate, writing: "That's it he's off the shelf, he's taken! I hope @paigethornex likes bulldogs and burpees as this is going to get," along with two fire emojis. One cynical Love Island viewer took to the comments section soon after, suggesting that Adam was using Paige to get ahead on the series. They wrote: "What a player, ticket to the final secured. "Some Love Island viewers are suspicious of Adam. Credit: ITVAnd Adam's social handler all but confirmed her suspicions when he replied: "You've got to be in it to win it." After all that talk about their relationship and future plans, will Adam and Paige make it to the final? Love Island continues tonight at 9:00pm on ITV2 and ITVHub. Katrina Kaif is all over the news today courtesy of her birthday. The Ajab Prem Ki Ghazab Kahani actress has turned 39 today and she has been inundated with best wishes from fans and friends across the world. Interestingly, this is Katrina's first birthday post her wedding with Vicky Kaushal and the couple had flown to Maldives to celebrate the special day by the beachside. Needless to say, everyone has been waiting for the Uri: The Surgical Strike actor's post for his ladylove. And now, Vicky has finally shared a post for katrina and penned a sweet love note for her. Taking to his Instagram account, the actor shared a beautiful pic of the birthday girl dressed in a white coloured oversized shirt and was enjoying the breeze by the beachside. The cloudy sky and the beach water served as a perfect background for this stunning click. Vicky captioned the post as, "Baar baar din yeh aaye... baar baar din yeh gaaye. Happy Birthday my love!!!" along with heart emoticons. Take a look at Vicky Kaushal's post for Katrina Kaif's 39th birthday: Meanwhile, talking about the work front, Katrina Kaif is looking forward to the release of Phone Bhoot will be Katrina's first attempt at horror comedy genre and will be releasing on November 4. Besides she will also be seen in the much talked about Tiger 3 with Salman Khan and Emraan Hashmi. Katrina will also be seen in Ali Abbas Zafar's upcoming superhero drama. Also Read: Meet Katrina Kaif aka Katie-Kay the rapper in Phone Bhoot BTS video on her birthday; Siddhant says 'vibe hai' Friends, it's been a while. How have you been? Do you love this time of year? I do. What have you been eating these days? Salads? Chocolate? Are you getting outside in this lovely, brisk weather? Are you feeling well? I'd love to know. Fall makes me all emotional and introspective. I once cried for an hour after a scenic drive when the leaves were turning. We were listening to Greg Laswell. I got all grateful and started weeping. Fingers crossed it's an annual occurrence. Sometimes you just need a good cry. Lately I've been eating lots of plants and less sugar. And I've been walking and running a lot. And books! I've finished a lot of podcasts. Podcasts always impact me. Especially this one on sustainability, this one on hospitality, and this one on minimalism. Good stuff, how about them sweet potatoes? For me, one of the most difficult parts of eating a plant-based diet is getting creative with meal ideas. Left to my own devices, I'd eat chips and guac for every meal. Clearly, that isn't healthy or sustainable. So, recently I've been trying to branch out and experiment with more well-balanced meals, such as these Mediterranean Sweet Potatoes. The concept is simple: Baked sweet potatoes - cut in half to shorten cooking timeSeasoned, roasted chickpeasGarlic-herb sauceParsley-tomato salad for garnish The result is a 30-minute lunch or dinner that's both satisfying, savory and sweet, and seriously healthy. This is my new favorite way to do Mediterranean. This dish is: SavorySweetFreshSmokyWarmComfortingSeriously healthy. This is my new favorite way to do Mediterranean. This dish is: SavorySweetFreshSmokyWarmComfortingSeriously healthy. a zesty fresh finish. Friends, I'm in love. If you try this dish - and you must - let us know! Leave a comment or take a photo and tag it #minimalistbaker on Twitter! Or, share it with friends on Pinterest. We're convinced people need this in their lives. As always, thanks for supporting what we do. Cheers! More Vegan Sweet Potato Recipes Cuisine Gluten-Free, Mediterranean, Middle Eastern-Inspired, VeganDoes it keep? Best when fresh 4 medium (~1/3 lb each) sweet potatoes\*1 15-ounce can chickpeas (rinsed and drained)1/2 Tbsp olive oil1/2 tsp each cumin, coriander, cinnamon, smoked (or regular) paprika1 pinch sea salt or lemon juice (optional)1/4 cup hummus (or tahini)1/2 medium lemon, juiced (1/2 lemon vields ~1 Tbsp juice)3/4 - 1 tsp dried dill (or sub 2-3 tsp fresh per 3/4-1 tsp dried)3 cloves garlic, minced (3 cloves vield ~1 1/2 Tbsp or 9 g)Water or unsweetened almond milk (to thin)Sea salt to taste (optional // I didn't need any)1/4 cup cherry tomatoes (diced)1/4 cup chopped parsley (minced)2 Tbsp lemon juiceChili garlic sauce Preheat oven to 400 degrees F (204 C) and line a large baking sheet with foil. Rinse and scrub potatoes and cut in half length wise. This will speed cooking time. Otherwise leave whole and bake longer (approximately double the time (45 min - 1 hour). Toss rinsed and drained chickpeas with olive oil and spices and place on a foil-lined baking sheet. Rub the sweet potatoes with a bit of olive oil and place face down on the same baking sheet (or another baking sheet depending on size). While the sweet potatoes and chickpeas are roasting, prepare your sauce by adding all ingredients to a mixing bowl and whisking to combine, only adding enough water or almond milk to thin so it's pourable. Taste and adjust seasonings as needed. Add more garlic for more zing, salt for savoriness, lemon juice for freshness, and dill for a more intense herb flavor. I found mine didn't need anything else. NOTE: If you don't have hummus, tahini (which you can DIY!) will make a great base substitution for the sauce - just adjust the seasonings to accommodate the lack of flavor tahini provides. Also prepare the parsley-tomato topping by tossing tomato and parsley with lemon juice and setting aside to marinate. Once sweet potatoes are fork tender and the chickpeas are golden brown - roughly 25 minutes - remove from oven. For serving, flip potatoes flesh-side up and smash down the insides a little bit. Then top with chickpeas, garlic herb sauce, parsley-tomato salad, and chili garlic sauce (optional). Serve immediately. Additional side ideas might include Hummus, Pita Chips, Baba Ganoush, or Persian Eggplant Dip. Enjoy! \*Adjust number of sweet potatoes per person, and buy organic when possible for best quality and flavor. And slice into quarters instead of halves to speed cooking time if on the larger side.\*This recipe is inspired by Mediterranean and Middle Eastern cuisines. Learn about the origin of hummus here and tabbouleh (parsley salad) here.\*Nutrition information is a rough estimate calculated without optional ingredients. Serving: 1 serving Calories: 308 Carbohydrates: 54.7 g Protein: 10.9 g Fat: 6.1 g Saturated Fat: 0.7 g Polyunsaturated Fat: 1.8 g Monounsaturated Fat: 1.8 g Monounsaturated Fat: 1.9 g Sugar: 10.4 g Vitamin A: 18597 IU Vitamin C: 7 mg Calcium: 115 mg Iron: 2.5 mg Reader Interactions

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