

***Roasted Cauliflower
And Spiced Chickpea Salad***



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Prep Time:

15 mins

Cook Time:

20 mins

Yield:

2-4 Category: Salad Cuisine: Kosher / Vegan

INGREDIENTS:

For The Roasted Cauliflower:

1 medium cauliflower head washed and cut into small florets

2 tbsps. extra virgin olive oil

1/2 tsp. salt

For the spiced chickpeas:

2 tbsps. sweet paprika

1/2 tsp. cumin

1/2 tsp. turmeric

1/2 tsp. salt

1/8 tsp. black pepper

1 tbsp. extra virgin olive oil

1- 15oz can chickpeas, drained

5 oz. baby arugula or any other salad of your choice, thoroughly washed and dried

1 1/2 cups pomegranates seeds (about 1 small pomegranate)

2 tbsps. Roasted and salted almonds, chopped

For The Dressing:

½ cup + 2 tbsps. tahini

¼ cup + 2 tbsps. freshly squeezed lemon juice

¼ cup + 2 tbsps. lukewarm water

½ tsp salt (or to taste)

2 tsp rice vinegar

1 tbsp. maple syrup

1/2 tsp green dragon sauce (optional)

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Preheat Oven At 400F:

Line a large baking sheet with parchment paper

Place cauliflower on the baking sheet, drizzle with olive oil and sprinkle with salt. Toss well until well coated.

Bake for 20 minutes, or until cauliflower is tender.

Set aside

In a small bowl, combine sweet paprika, cumin, turmeric, salt and black pepper. Heat olive oil in a large non-stick skillet. Add chickpeas and spices and toss gently, so the chickpeas are well coated with oil and spices. Cook over medium heat for 5-7 minutes.

Set aside

To prepare the dressing, whisk together tahini and lemon juice (the mix will thicken). Slowly whisk in water and salt, until well incorporated. Add rice vinegar, maple syrup and green dragon sauce (if using) and mix well.

Refrigerate Until Ready To Use:

Divide baby arugula into 2 large salad plates or bowls (or 1 if you're sharing the salad).

Top each plate with warm cauliflower and chickpeas. Sprinkle with pomegranate seeds and almonds

Add Tahini Dressing To Taste.

Extra dressing can be kept in the fridge for up to a week