

ROASTED CAULIFLOWER WITH CHICKPEAS AND QUINOA

(slightly modified from *Cook Republic*)

for the roasted component:

1 medium-sized head of cauliflower, cut in florets
1 tsp smoked paprika
1 tsp ground cumin
2 – 3 tbsps olive oil
½ tsp salt
black pepper, freshly ground
1 can of chickpeas, drained and well-rinsed

for the dressing:

2 tbsps balsamic vinegar
1 tbsp mustard
1 tsp lemon zest
1 tbsp lemon juice
2 tbsps olive oil

to assemble the dish:

1 cup cooked quinoa, still warm
handful of raisins
handful of sliced almonds
fresh parsley, chopped, amount to taste

Heat oven to 400F. . Line a large, rimmed baking tray with non-stick aluminum foil or parchment paper.

Mix cauliflower florets, smoked paprika, ground cumin, olive oil, salt and pepper in a medium bowl. Spread cauliflower on the prepared tray and roast in the preheated oven for approximately 20 minutes until golden and tender. Add the drained chickpeas, a little more olive oil and roast everything together for 5 to 10 additional minutes. Remove from the oven and set aside to cool slightly.

Prepare the dressing by mixing balsamic vinegar, grain mustard, lemon juice and zest and olive oil in a small bowl. Mix well. To assemble the salad, add warm quinoa to a large bowl. Add spring onion, raisins, toasted almond flakes and roasted cauliflower. Top with parsley and salad dressing. Mix well to ensure the dressing coats everything evenly. Serve with your main dish of choice.