



Roasted cauliflower and Tahini salad

Ingredients

Serving for

One	Two	
¼	½ head	Cauliflower florets
1 tbsp	2 tbsp	Olive oil
¼ cup	½ cup	Roughly chopped red onion
1 tbsp	2	Chopped almonds
1 tsp	1 1/2 tsp	Ground Turmeric
1 tbsp	2 tbsp	Fresh coriander chopped
½ c	1 cup	Chickpeas (cooked)
1 tbsp	2 tbsp	pomegranate seeds



Tahini dressing

¼ c	1/2c	Tahini
¼ c	½ c	Water
1 tblsp	2 tbsp	lemon juice
1	2	Crushed garlic cloves
1/4tsp	½ tsp	Salt and cracked pepper

Method

1. Toss the cauliflower florets, olive oil, red onion, almonds, turmeric in a bowl. Spread evenly on to a lined baking tray and roast in the oven at 200c turning occasionally until cooked, browned and crispy.
2. Place the Tahini, water, lemon juice and crushed garlic in to a blender and blend until smooth. Add more water to thin is necessary. Chill.
3. Rinse and drain the chickpeas. Mix through the roasted cauliflower with the chopped coriander, salt and pepper and tahini dressing.
4. garnish with a sprinkling of Pomegranate seeds and serve.