

CAULIFLOWER & CHICKPEA SALAD

(INDIAN INSPIRED)



INGREDIENTS

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| 1 1/2 cup cauliflower
(cut in to bite size florets) | 1/4 cup green peas | 1/2 teaspoon cumin powder |
| 1 cup garbanzo beans
(rinsed and drained) | 1/2 cup cherry tomatoes
(cut in to half) | 1/4 teaspoon powder ginger |
| 1/2 cup carrots 1/4 inch diced | 1 each green chilies minced | 1 tbsp olive oil |
| 1/4 cup thinly slice red onion | 1/2 cup cilantro shredded | 1 tbsp chat masala |
| 1/4 cup radish (thinly slice) | 1/2 teaspoon curry powder | 1/2 cup lemon juice |

DIRECTIONS

- Preheat the oven to 450 degrees fahrenheit
- In a medium bowl, combine the following ingredients: curry powder, cumin powder, olive oil, and a pinch of salt.
- Toss all the spices together in the bowl until they are well combined.
- Add the cauliflower to the spice mixture and coat it thoroughly with the spices.
- Spread the cauliflower mixture evenly on a baking pan.
- Roast the cauliflower in the preheated oven for about 30 minutes or until the vegetables are tender.
- While the cauliflower is roasting, prepare the dressing in a small bowl:
- Stir together 2 tablespoons of lemon juice and 1 teaspoon of chat masala.
- Once the cauliflower is roasted, transfer it to a large bowl.
- Add all the other vegetables to the large bowl with the roasted cauliflower.
- Drizzle the dressing over the vegetable mixture in the large bowl.
- Toss the vegetables with the dressing until they are evenly coated.
- Taste and season with additional salt and pepper as desired.

