



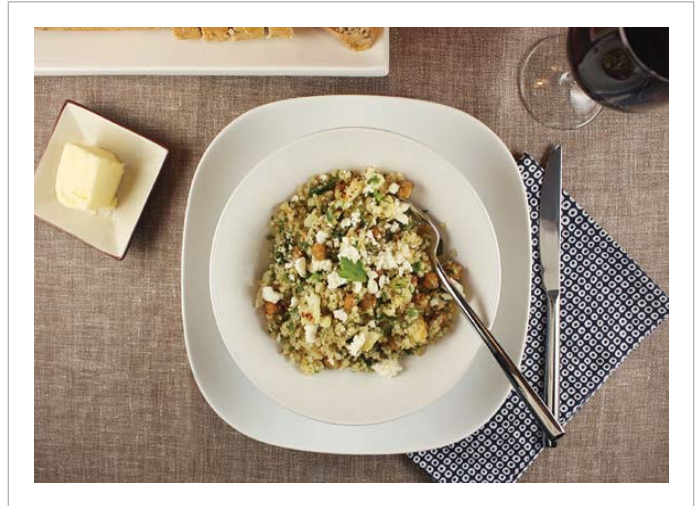
Just Recipes.

Warm Roast Cauliflower, Chickpea and Quinoa Salad

Ingredients

Serves 4

12 oz [350 g] cauliflower (about 1/2), cut into small florets
1 garlic clove, finely chopped
1 lemon, finely grated zest and juice, separate
1/3 cup [80 ml] extra-virgin olive oil
14 oz [400 g] canned chickpeas, drained, rinsed
7 oz [200 g] quinoa
1/2 cup [125 ml] chopped flat-leaf parsley
1/2 cup [125 ml] chopped mint
3 spring onions, thinly sliced
1 tbsp [15 ml] sherry vinegar
3.5 oz [100 g] Greek feta, coarsely crumbled



Method

Preheat oven to 450°F [220°C]. Line 2 baking sheets with parchment paper.

Combine cauliflower, garlic, half the lemon rind and 1 tbsp oil in a bowl, season to taste, spread on a large oven tray and reserve.

Pat chickpeas dry with absorbent paper, then combine with remaining lemon rind and 1 tbsp oil in a bowl, season to taste, and spread on an oven tray.

Roast cauliflower and chickpeas for 15-20 minutes until cauliflower is golden and tender, and chickpeas are golden.

Meanwhile, place quinoa and 1 1/2 cups [375 ml] salted water in a saucepan, simmer over medium heat until water is absorbed (12-15 minutes), drain through a fine sieve to remove excess liquid and spread on a tray to cool slightly.

Combine parsley, mint, spring onion, sherry vinegar, lemon juice and remaining oil in a large bowl, add cauliflower, chickpeas and quinoa, season to taste and toss to combine. Scatter with feta and serve warm.

Recipe Credit: Emma Knowles, Australian Gourmet Traveller

Photo Credit: Marie Asselin

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