

Roasted Cauliflower Chickpea Salad

Ingredients (serves 2-4):

Roasted cauliflower + chickpeas:

- 1 large head of cauliflower
- 2 cups cooked chickpeas, rinsed + drained
- 2 tablespoons coconut oil (1 for cauliflower, 1 for chickpeas)
- 2 garlic cloves, minced
- 1/4 cup sliced kalamata olives (optional)
- 6 oz arugula (or about 1 bag)
- ½ teaspoon paprika (for chickpeas)
- 1-2 teaspoons fresh thyme and/or rosemary leaves (for cauliflower)
- Sea salt and pepper to taste

Sweet lemon-tahini dressing:

- 2 tablespoons fresh lemon juice
- 1/4 cup extra virgin olive oil
- 2 tablespoons tahini
- 1 tablespoon raw honey (can omit or swap for lakanto maple syrup or coconut nectar)
- Sea salt + pepper to taste (about ¼ teaspoon to start)
- filtered water to thin as necessary

Instructions:

1. Preheat oven to 400° F. Chop cauliflower into roughly 2-inch pieces (removing core and harder stems) and place on a large baking sheet.
2. Drizzle with 1 tablespoon coconut oil and sprinkle with sea salt, pepper and fresh thyme/rosemary. Toss to coat.
3. Roast for about 30 minutes, turning once halfway through, until tender and starting to brown.
4. Meanwhile, place chickpeas on another large baking sheet and toss with ½ - 1 tablespoon coconut oil, sea salt, pepper and paprika. Roast chickpeas for 15 minutes, turning once halfway through. They should be starting to crisp a bit.
5. Add the garlic and toss together with another drizzle of oil. Roast about 5-7 minutes. Stir a few times and watch closely so it doesn't burn. Add the olives in the last 2 minutes to warm.
6. While roasting, whisk all dressing ingredients until fully combined (or use a food processor). Keep in sealed container and shake before serving. Store excess dressing (sealed) in the fridge.
7. Remove both pans from the oven and toss together on one pan. Toss with desired amount of dressing. Taste, and add more salt + pepper if needed.
8. Place arugula on a large platter and top with roasted cauliflower & chickpea salad. Sprinkle with more sea salt, pepper, and fresh thyme. Serve extra dressing on the side.