



Roasted Cauliflower Salad with Turmeric Vinaigrette

Makes about 6 generous portions

Ingredients:

- 1 large cauliflower
- 1 large zucchini
- 1 carrot
- 5 green onions
- 2 cup of cooked chickpeas
- 1 bunch of parsley
- 1 cup of chopped kale
- salt and pepper
- 1/2 cup of roasted pumpkin seeds
- 1 cup of diced feta cheese (optional)



Vinaigrette:

- 1.5 cup of olive oil
- 1 cup apple cider vinegar
- juice of one lemon
- 3 tbsp of honey
- 1 tbsp of mustard
- 2 chopped shallots
- 3 garlic cloves
- 1/2 tsp of sea salt
- 1 tsp turmeric



Instructions:

Cut the cauliflower in florets and zucchini into large chunks
Toss them in a little olive oil, salt and pepper. Roast on a baking sheet at 400 until edges are brown and crisp, then cool.

Sauté the chopped shallots until light gold color, cool.

Slice the carrot into thin julienne, chop the parsley and kale
Process the vinaigrette ingredients with the cooked shallots using an immersion blender. Adjust seasoning.

Blend all the salad ingredients with the vinaigrette, enjoy!

