

Roasted Cauliflower and Chickpeas Salad with Lemon Tahini Dressing (Vegan)

Yields: 4 Servings Preparation time: 40 minutes

Ingredients

- 1 head cauliflower, cut into small florets
- 3 tablespoons olive oil
- 1 can chickpeas, rinsed and drained
- ½ teaspoon cumin
- ½ teaspoon garlic powder
- ½ teaspoon paprika
- ½ teaspoon onion powder
- 1 bag fresh arugula
- 1 avocado, sliced
- 1 small red onion, sliced
- 1 lemon juiced
- 2 cloves garlic, minced
- 3 tablespoons tahini paste
- 1 tablespoon honey
- 4 tablespoons warm water



Instructions

1. Preheat oven to 425 degrees.
2. In a large bowl toss the cauliflower and chickpeas with the olive oil and the spices.
3. Spread the cauliflower and chickpeas evenly on a baking sheet. Bake for 25 minutes until the cauliflower is golden brown. Let cool to room temperature.
4. In a large salad bowl add the arugula, avocado and red onions. Mix to combine.
5. To make the dressing whisk together the lemon juice, garlic, tahini paste, honey and warm water until thoroughly combined. Season with salt and pepper
6. Drizzle the dressing over the arugula, avocado and red onions and toss to coat evenly. Top the salad with roasted cauliflower and chickpeas. Serve.