

What Katie ate...

ROASTED CAULIFLOWER, CHICKPEA + GOAT CHEESE SALAD

YOU WILL NEED

1 large head cauliflower, leaves removed
1 heaped tsp ground cumin
1 heaped tsp garam marsala
1 tsp ground cinnamon
juice 1 large lemon
1 x 400g tin chickpeas, drained
1/2 cup pumpkin seeds, toasted
1 cup quinoa
Maldon sea salt flakes
Good quality extra virgin olive oil
Freshly ground black pepper
280g soft Goat cheese

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SERVES 4

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Preheat oven to 180 °C/350 °F.

Into a large mixing bowl add the cumin, garam marsala, cinnamon and lemon juice along with 2 - 3 tbsp olive oil, a good pinch of crushed sea salt flakes and about 1 tsp freshly ground black pepper. Combine well and set aside.

Break cauliflower into small florets, add to spice/oil mixture and coat really well. Covering as much of the veg as you can. Turn out onto a non-stick baking tray and roast in the oven for about 20 - 25 mins until golden brown and cooked through but still with a little bite.

While cauliflower is roasting, scatter chickpeas on a separate baking tray, drizzle with a little olive oil and season with salt and a little black pepper.

Roast in oven alongside cauliflower for 20-30 mins or until crispy.

Cook quinoa as per packet instructions, when ready. rinse well under cold water.

To assemble add quinoa, roasted cauliflower and chickpeas to a large mixing bowl, combine together, check for seasoning adding more lemon juice if you think it needs it.

Turn out onto a serving platter or bowl, break up the goat cheese and assemble over salad.