


Roasted Cauliflower, Beetroot and Chickpea Salad

| <u>Equipment</u> | <u>Ingredients</u> |
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| Large metal bowl | ½ cauliflower cut into florets |
| Small metal bowl | 2 beetroot, peeled and diced |
| Colander | 1 can chickpeas drained and rinsed |
| Chopping board | 2 tablespoon olive oil |
| Cook's knife | Salt and pepper to taste |
| Peeler | ½ punnet cherry tomatoes sliced in half |
| Fork | Bunch of greens chopped (silverbeet, kale) |
| Glass jug | Small handful flat leaf parsley |
| Baking tray lined with baking paper | 2 tablespoons pepitas |
| Flat serving bowl | |
|  | <u>Dressing</u> |
| | 2 tablespoons lemon juice |
| | 1 tablespoon vinegar |
| | 2 garlic cloves minced |

Method

1. Preheat oven to 200° Celsius.
2. Place cauliflower florets, diced beetroot and drained chickpeas in a single layer onto prepared baking tray. Drizzle with olive oil, salt and pepper and bake in oven for 30 minutes
3. Prepare tomatoes, greens and herbs, place in serving bowl.
4. Place dressing ingredients in glass jug and stir to combine.
5. Add roasted vegetables to serving bowl, drizzle with dressing and pepitas before serving.