roasted turmeric cauliflower & chickpea salad



cook time:	prep time:	featured product:
25	**25**	**baby spring mix**

this salad takes advantage of the super-spice turmeric, a powerful antioxidant and anti-inflammatory ingredient used most often in Indian cuisine! when roasted with chickpeas and other spices, you get a warm and filling salad topping complemented by tahini dressing and our fresh baby spring mix. top with cucumber, avo, feta and enjoy!

ingredients

4 servings

1 container **organicgirl? baby spring mix** ?
1 medium head cauliflower, broken apart into florets
15oz can chickpeas, drained and patted dry
2 tablespoons preferred vegetable oil
1¼ teaspoons fine sea salt, divided
1 teaspoon ground turmeric
1 teaspoon ground cumin
½ teaspoon black pepper
½ cup tahini
2 tablespoons fresh lemon juice
2 salad or Persian cucumbers, chopped
1 large, firm-ripe avocado, pitted and sliced
? cup crumbled feta

substitutions

? *substitute with* **spring mix plus**

directions

1. preheat oven to 425?. in a large bowl toss together cauliflower, chickpeas, oil, 1 teaspoon salt, turmeric, cumin, and pepper to coat.

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2. transfer mixture to a large sheet pan, spreading everything out in an even layer. roast until cauliflower is tender and starting to brown, about 25 minutes.

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3. while cauliflower roasts, prepare the tahini sauce. in a medium bowl whisk together tahini, ½ cup water, lemon juice, and remaining ¼ teaspoon salt until smooth.

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4. spread out spring mix on a large serving platter. top with cucumber, avocado, and roasted cauliflower and chickpeas. drizzle with tahini sauce to taste, and sprinkle with feta.

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