



## roasted turmeric cauliflower & chickpea salad

cook time:

25

prep time:

25

featured product:

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

1½ 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

½ 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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