





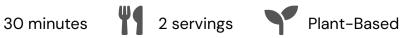
Roast Cauliflower and Chickpeas

with Baba Ganoush

Crispy roasted chickpeas, cauliflower and carrots, served over creamy baba ganoush with a fresh ribboned zucchini, lemon and dill topping, Sicilian olives and pickled shallot.







Spice it up!

Switch up your spices on the roast vegetables! Try harissa paste, ground sumac, dried chilli powder or ground cumin.

FROM YOUR BOX

CAULIFLOWER	1/2
CARROTS	2
SHALLOT	1
LEMON	1
ZUCCHINI	1
DILL	1 packet
CHICKPEAS	400g
CLUSTER MIX	60g
GREEN OLIVES	1 jar
BABA GANOUSH	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground coriander, white vinegar, sugar of choice, smoked paprika

KEY UTENSILS

frypan, oven tray

NOTES

Use a non-metallic bowl to pickle. Metal bowls can react with the pickling liquid and leave a metallic taste.

Cluster mix: slivered almonds, pepitas, sunflower seeds





1. ROAST THE VEGETABLES

Set oven to 220°C.

Cut **cauliflower** into florets and **carrots** into angular pieces. Toss on a lined oven tray with **oil**, **3 tsp ground coriander**, **salt and pepper**. Roast for 25–30 minutes until vegetables are golden and tender.





2. MAKE THE FRESH TOPPING

Whisk together 1/4 cup vinegar, 2 tbsp water, 1 tsp salt and 1 tsp sugar. Add thinly sliced shallot.

In a separate bowl, whisk lemon zest, lemon juice, 2 tbsp olive oil, salt and pepper. Ribbon and add zucchini and chopped dill, toss to coat.



3. ADD THE CHICKPEAS

Drain, rinse and pat **chickpeas** dry. Toss on a lined oven tray with **oil**, **salt and pepper**. Roast for 10–15 minutes until crispy.



4. TOAST THE CLUSTER MIX

Heat a frypan over medium high heat. Add **cluster mix** and toast for 3-4 minutes until golden. Remove from heat.



5. MAKE THE DRIZZLE OIL

Add 1 tsp smoked paprika and 2 tbsp olive oil to a bowl. Whisk to combine.



6. FINISH AND SERVE

Drain **pickled shallot** and **olives** (roughly chop if desired).

Spoon baba ganoush onto plates. Add roasted vegetables and chickpeas. Add fresh topping. Garnish with cluster mix and drizzle oil.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0448 042 515** or send an email to hello@dinnertwist.com.au



