

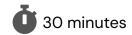




# **Roast Cauliflower and Chickpeas**

## 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.





30 minutes 4 servings Plant-Based

# 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
CARROTS	3
SHALLOT	1
LEMON	1
ZUCCHINI	1
DILL	1 packet
CHICKPEAS	2 x 400g
CLUSTER MIX	1 packet
SICILIAN 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, 2 oven trays

#### 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 cut **carrots** into angular pieces. Toss on a lined oven tray with **oil**, **1 tbsp ground coriander**, **salt and pepper**. Roast for 25–30 minutes until vegetables are golden and tender.



#### 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.



### 2. MAKE THE FRESH TOPPING

Whisk together (see notes) 1/4 cup vinegar, 2 tbsp water, 1 tsp salt and 1 tsp sugar. Thinly slice shallot and add to bowl. Zest and juice lemon, add to a bowl along with 2 tbsp olive oil, salt and pepper, whisk to combine. Ribbon zucchini and finely chop dill. Add to dressing and toss to coat.



#### 3. ADD THE CHICKPEAS

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

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#### 5. MAKE THE DRIZZLE OIL

Optional: Add **paprika** and **3 tbsp 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 0481 072 599 or send an email to hello@dinnertwist.com.au



