



### Product Spotlight: Free-range Eggs

Did you know you can add crushed eggshells straight to the soil in your garden? While it might not help this season's plants, it will help add calcium directly to the soil as the shells decompose.



## Roast Cauliflower Salad with Poached Eggs and Chorizo Crumb

Smoky roast cauliflower with crispy chickpeas tossed with creamy avocado and rocket, topped with a poached egg and finished with a lemon-dressed chorizo crumb for spice.



30 minutes



4/6 servings



Pork

## Egg Timer!

*Poaching eggs for 3 minutes will give you soft, running yolks. Cook longer, depending on your preference. You can boil or pan-fry the eggs if preferred.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	31g	39g	29g

## FROM YOUR BOX

	4 PERSON	6 PERSON
CAULIFLOWER	1	1
TINNED CHICKPEAS	400g	2 x 400g
CHORIZO	1 packet	2 packets
LEMON	1	2
FREE-RANGE EGGS	6-pack	2 x 6-pack
AVOCADO	1	2
ROCKET LEAVES	1 bag	2 bags
DUKKAH	10g	2 x 10g

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, maple syrup

## KEY UTENSILS

frypan, saucepan, oven tray, small food processor (optional)

## NOTES

You can use sumac, dried thyme or even a cajun spice mix for the cauliflower instead of smoked paprika if preferred.

If you don't have a small food processor, crumble the chorizo and finely chop it with a knife instead.



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## 1. ROAST THE CAULIFLOWER

Set oven to 220°C.

Chop **cauliflower** into small pieces (roughly 1 cm) and transfer to a lined oven tray. Drain, pat dry and add **chickpeas**. Toss all with **1 - 1 1/2 tbsp smoked paprika, oil, salt and pepper** (see notes). Roast for 25 minutes until tender.



## 4. POACH THE EGGS

Reduce heat of boiling water to a rapid simmer. Crack **eggs** into saucepan and poach for 3-6 minutes. Use a slotted spoon to remove (see cover for notes).



## 2. MAKE THE CHORIZO CRUMB

Bring a small saucepan of water to a boil (for step 4).

Roughly chop **chorizo**. Add to a small food processor and pulse to make a crumb consistency (see notes).



## 3. COOK THE CHORIZO CRUMB

Heat a frypan over medium-high heat with **2 tbsp olive oil**. Cook **chorizo** in pan for 5 minutes until crispy. Add **zest and juice** from **1/2 lemon** (reserve remaining for 5). Take off heat and set aside.



## 5. TOSS THE CAULIFLOWER

Whisk together **juice from remaining 1/2 lemon, 2 tbsp olive oil, 1/2 tbsp maple syrup, salt and pepper** in a large bowl.

Slice and add **avocado**. Toss with **rocket leaves, roast cauliflower and chickpeas**.

**6P - use juice from 1 lemon, 4 tbsp olive oil and 1 tbsp maple syrup.**



## 6. FINISH AND SERVE

Divide **cauliflower salad** among shallow bowls. Top with **poached eggs** and spoon over **chorizo crumb**. Sprinkle with **dukkah**.

**6P - cut remaining 1/2 lemon into wedges for serving.**

**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**

