Roast cauliflower and Quinoa Salad

Ingredients

Cauliflower - cut into small florets
Finely grated rind and juice of 1 lemon, or to taste
¼ cup extra-virgin olive oil
400 gm canned chickpeas, drained, rinsed
Carrots – sliced Julienne
thyme leaves
1 cup cooked quinoa
coarsely chopped flat-leaf parsley and mint
1 spring onion, thinly sliced
1 tbsp sherry vinegar
1 teaspoon sumac
Haloumi – fried, then sliced
Spinach leaves

Method

1. Preheat oven to 220C.
2. Combine cauliflower, carrots, thyme leaves, spring onion, garlic, half the lemon rind and 2 tbsp oil in a bowl, season to taste, spread on a large oven tray and roast until golden and tender (15-20 minutes).
3. Fry haloumi on a frypan with a little oil. Then slice into strips.
4. Pat chickpeas dry with absorbent paper, then combine with remaining lemon rind and 1 tbsp oil in a bowl, season to taste, spread on an oven tray and roast until golden.
5. Combine parsley, mint, sherry vinegar, lemon juice and remaining oil in a large bowl, add cauliflower, chickpeas,carrots, spinach leaves and quinoa, season to taste and toss to combine.

6. Scatter with fried haloumi and serve warm.