

# Julia's Cookbook

## ROASTED CAULIFLOWER AND CHICKPEA SALAD WITH TAHINI DRESSING

1 head cauliflower  
1 red onion  
15 oz can chickpeas  
olive oil  
1 tsp Harissa Spice mix (it's a combination of spices all together) OR if you do not have use the mixture below  
1 tsp smoked paprika  
1/2 tsp garlic powder  
1/2 tsp cumin  
1/2 teaspoon ground coriander  
1/4 tsp cayenne  
Salt and Pepper to taste  
1/2 bunch parsley

### Lemon Tahini Dressing

1/3 cup tahini  
1/3 cup water  
1/4 cup lemon juice  
Extra Virgin Olive Oil  
zest of 1 lemon  
2 cloves garlic, minced  
1/2 tsp cumin  
1/4 tsp cayenne  
Salt to taste

Preheat the oven to 400°F. Chop the cauliflower into small florets, slice the red onion into large strips and place them on a large baking sheet. Drain, rinse and dry the chick peas and add them to the tray as well. If the items are overlapping too much use two trays. Drizzle the items well with olive oil and season with salt, pepper, and the spice mixture. Toss until well coated. Roast in the preheated oven for 20-25 minutes. You want them to be nicely browned, but not burnt.

While the cauliflower and chickpeas are roasting, make the lemon tahini dressing. Add the tahini, garlic and spices. Then add water, lemon juice and salt to blender. Mix well, add extra virgin olive oil in a steady stream, roughly 1/3 cup. Taste it and now decide what you need? More lemon, more water, blend again until its ready. (using an immersion blender is easy and less clean up) Blend until smooth, then refrigerate until ready to serve. NOTE – if your tahini is nice and smooth you will not need a blender to make dressing, you can use a jar and shake it.

Roughly chop the washed parsley. Spread your roasted vegetables on a platter and drizzle with the dressing and top with the parsley. Serve warm or room temperature.