

ROASTED CAULIFLOWER SALAD

🕒 30 min 🍴 Serves 2

Ingredients

- 1 whole cauliflower
 - 2 tbsp olive oil
 - 2 tbsp cornstarch
 - Salt & black pepper to taste
 - 1 spring onion for garnish
- For the dressing:*
- 1 tbsp tahini
 - 2 tsp dijon mustard
 - ¼ lemon juiced
 - 1 tsp maple syrup (or honey/golden syrup)

Method

1. Preheat the oven to 200C (390F).
2. Chop up the whole cauliflower: cut the head into bite-sized florets, chop up the core and stalk, wash and chop up the cauliflower leaves.
3. Add the chopped up cauliflower to a bowl, add the olive oil, mix. Add cornstarch, salt & pepper, mix again.
4. Spread cauliflower on a baking sheet evenly and bake for 50-20 minutes until cauliflower is cooked and edges begin to brown.
5. Meanwhile, make the dressing by mixing all ingredients together with a fork in a jar/bowl. Finely chop the spring onion.
6. Add cooked cauliflower to a bowl, mix with the dressing, top with spring onion, enjoy*.



TIP: This also makes a great lunch-to-go to be heated up later.