

Roasted Cauliflower Salad with Lemon Garlic Dressing

Serves 4 as a main course or 6-8 as a side

1 large head cauliflower, cored and sliced into $\frac{1}{2}$ " pieces

3 tablespoons olive oil

1 teaspoon kosher salt

$\frac{1}{3}$ cup slivered almonds

1 cup canned chickpeas (rinsed and drained)

$\frac{1}{3}$ cup crumbled feta

$\frac{1}{3}$ cup dried currants

5 oz. (1 bag, or approx. 5 cups) baby arugula

Lemon Garlic Dressing

Heat oven to 450°F. Core cauliflower and slice into $\frac{1}{2}$ " pieces. Toss pieces and loose florets on a baking sheet with olive oil and kosher salt. Roast for 15 minutes, then flip cauliflower and cook another 5-10 minutes until caramelized on both sides. Cool slightly before adding to salad.

Meanwhile, make dressing and set aside.

Toast the almond slivers in a dry skillet until lightly browned; add to a large serving bowl along with the chickpeas, currants and feta. Add cooled cauliflower, arugula, and Lemon Garlic Dressing to taste. Toss and serve.

Lemon Garlic Dressing

Makes about 1 cup

$\frac{1}{4}$ cup fresh lemon juice (from about 1 lemon)

2 tablespoons Dijon mustard

1 teaspoon Worcestershire sauce

1 teaspoon brown sugar

$\frac{1}{4}$ teaspoon kosher salt

1 clove garlic, minced/pressed

$\frac{1}{4}$ teaspoon freshly ground black pepper (about 15 cranks)

$\frac{3}{4}$ cup extra virgin olive oil

Add all ingredients except olive oil to a blender, immersion blender beaker or jar; blend or stir to combine. Slowly blend or whisk in olive oil until combined.

Refrigerate any unused dressing; bring to room temperature and shake/whisk before using.

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