

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 ½" pieces
3 tablespoons olive oil
1 teaspoon kosher salt
1/3 cup slivered almonds
1 cup canned chickpeas (rinsed and drained)
1/3 cup crumbled feta
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 ½" 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

¼ cup fresh lemon juice (from about 1 lemon)
2 tablespoons Dijon mustard
1 teaspoon Worcestershire sauce
1 teaspoon brown sugar
¼ teaspoon kosher salt
1 clove garlic, minced/pressed
¼ teaspoon freshly ground black pepper (about 15 cracks)
¾ 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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