



# Spiced Spring Cauliflower, Kale & Chickpea Salad

6 SERVINGS

TIME: 1 HOUR

## INGREDIENTS

1 head cauliflower  
1 tin chickpeas, drained and rinsed  
½ tsp mustard seeds  
½ tsp ground coriander  
½ tsp Kashmiri chilli powder  
¼ tsp salt  
¼ tsp pepper  
5 tbsp olive oil  
¼ cup currants  
1 bunch kale  
3 tbsp lemon juice  
Coriander (to garnish - optional)

### Dressing:

2 tbsp lemon juice  
2 tbsp orange juice  
1 tbsp soy sauce  
1 tsp sugar  
¼ tsp salt  
¼ tsp pepper  
4 tbsp olive oil

## METHOD

1. Cut cauliflower into florets (kitchen volunteer crews are experts at this!!!).
2. Mix the cauliflower, chickpeas, spices, and 1 tbsp olive oil in an oven tray and bake for 20 minutes at 180°C. Add currants and bake for further 5 minutes. Leave to cool. Lower oven to 150°C.
3. Trim kale by removing the stalks. Cut into 5cm pieces. Vigorously massage 2/3 of the kale with lemon juice, 3 tbsp olive oil and salt until limp. Gently coat remaining kale with remaining olive oil and sprinkle of salt. Bake at 150°C for 15 minutes, or until crisp.
4. To make the dressing, mix all ingredients in a bowl. Toss with salad ingredients and the lemony kale.
5. Garnish with the remaining crispy kale and fresh coriander (optional).