



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).