

# Roasted Cauliflower, Chickpeas, Raisins and Turmeric

Makes about 4 medium servings

## Ingredients:

- 1 tbsp ground coriander
- 1 tbsp ground turmeric
- 1 ground cumin
- pinch of cayenne pepper, if desired
- 1/4 cup olive oil
- 1 tbsp freshly grated ginger
- 1 clove garlic, finely minced
- 1 head cauliflower, cut into florets
- 1/2 sweet onion, chopped
- 2 1/2 cups cooked chickpeas
- 1/2 cup raisins
- salt and pepper to taste

## Directions:

1. Pour the oil into a large mixing bowl, and then add the spices, ginger, garlic, cauliflower, chickpeas and onions, and toss to coat everything evenly. Place on a sheet tray and season with salt and pepper.
2. Roast in the oven until browned and the cauliflower is tender, 30 to 35 minutes.
3. Serve on a bed of sautéed spinach or baby kale, dressed with a light vinaigrette.

