



## Roast turmeric and cauliflower warm winter salad

A delicious Winter salad with warming turmeric and ChicP carrot, ginger and turmeric hummus

Serves: 2

Prepare: 10 Minutes

Cook: 45 Minutes

Difficulty: easy

### Ingredients

- 1 cauliflower
- 500g sprouts
- 2 beetroots (washed and chopped into wedges)
- 2 pots of ChicP carrot, ginger & Turmeric hummus
- 1 tbs tahini
- 1 tbs lemon juice
- 1 tbs turmeric
- a handful of nigella seeds
- olive oil
- salt & pepper

### Method

- Preheat the oven to 180°C
- Chop the cauliflower into florets and place on a baking tray. Pour over the turmeric
- Prepare the beetroot and put the sprouts and beetroot onto another baking tray. Lightly pour over some olive oil and season
- Place into the oven to roast for 45 minutes
- While the veg is cooking, mix the tahini with the lemon juice and 1 tbs of cold water. Mix thoroughly until you have a light paste. Add more water if it gets to thick
- When the veg is cooked, plate up the hummus to create a nice base - half a pot for each plate. Top with the veg and the tahini dressing