

ROASTED CAULIFLOWER SALAD OVER HUMMUS

(from the Bewitching Kitchen, inspired by [Simple](#))

for the salad component:

florets from 1 large cauliflower
1 teaspoon smoked paprika
1 teaspoon cumin seeds
olive oil to coat cauliflower
salt and pepper
1/3 cup walnuts, toasted
1/2 cup chopped green olives
parsley leaves to taste, chopped
juice and zest of one large lemon

for the hummus:

14oz can of chickpeas, drained and rinsed
2 tablespoons tahini
1 teaspoon ground cumin
1/2 teaspoon cayenne pepper
salt and pepper to taste
olive oil to taste (less than 1/2 cup)
lemon juice to taste
water if needed to adjust consistency

Heat oven to 400°F. Coat the cauliflower florets with olive oil, add all spices and mix well. Place in a single layer in a roasting pan and roast for 35 to 40 minutes, until golden brown and cooked through. Toast the walnuts on a dry, non-stick frying pan over medium heat until fragrant. Reserve.

Make the hummus by processing the chickpeas with the tahini, cumin and cayenne pepper. Season with salt and pepper, and with the processor running add the olive oil until it gets a creamy consistency. Add lemon juice, taste and adjust seasoning. If needed, add cold water to thin the hummus. Reserve.

Assemble the dish: in a large bowl, mix the roasted cauliflower florets with the walnuts, green olives, parsley and lemon juice. Drizzle a bit of olive oil right before serving over hummus.