

ROASTED CAULIFLOWER AND CHICKPEAS WITH MUSTARD VINAIGRETTE

(from *thebrookcook*)

14 oz can garbanzo beans, drained, rinsed, and dried
1 large head of cauliflower, cut into bite-sized florets
7 tablespoons extra-virgin olive oil, divided
coarse salt or sea salt and freshly ground black pepper
1 tablespoon Dijon mustard
1 tablespoon whole grain seeded mustard
1 tablespoon white wine vinegar
4 tablespoons fresh flat leaf parsley, chopped

Set a rack in the center of the oven and heat to 400°F, preferably on convection roast.

Toss the chickpeas and cauliflower florets together on a parchment paper lined rimmed baking sheet or in a large roasting pan with 3 tablespoons of olive oil and a big pinch of salt. Roast, stirring now and then, until everything is dark brown and the cauliflower is quite soft, about 30 to 35 minutes.

Meanwhile, whisk together the mustards, vinegar, and 4 tablespoons of olive oil. Season with a big pinch of salt and a few grinds of black pepper, or to taste. While the chickpeas and cauliflower are still warm, toss them with the mustard dressing and the parsley. Serve warm or at room temperature.