



Roasted Cauliflower Salad* (L)

Serving: 1

Veg

Ingredients

- 1 cup cauliflower
- 1 tablespoons olive oil
- $\frac{1}{2}$ cup cherry tomatoes sliced
- 2 tbsp onion chopped
- 2-3 olives
- 2 tbsp feta cheese crumbled
- 2 tbsp fresh basil chopped
- Dressing
- 1 tbsp lemon juice
- $\frac{1}{2}$ lemon zested
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- $\frac{1}{2}$ tsp garlic minced
- 1 tsp olive oil

Preparation Method

- Preheat oven to 425 degrees F.
- Lay cauliflower florets on a baking sheet.
- Toss with 1 tbsp oil and stir to coat well.
- Bake 4-6 minutes. Set aside to cool.
- In a large bowl add the cooled cauliflower, tomatoes, onion, olives, feta and basil.
- Whisk the dressing ingredients together in another bowl.
- Toss the dressing over the cauliflower salad and mix well.
- Serve immediately or keep refrigerated until ready to serve