

Roasted Cauliflower Salad



INGREDIENTS

- 1 batch roasted cauliflower
- evoo for drizzling
- 2 c arugula
- 1/2 c cooked lentils
- 1 lemon, cut into wedges
- 1/2 c tahini
- 1/4 c shallot or tropea onion, shaved
- 1/4 c sliced almonds, toasted
- 4 dried apricots, diced
- 1/4 c castelvetrano olive, chopped
- sea salt and black pepper

INSTRUCTIONS

1. Preheat oven to 425 and follow recipe for roasted cauliflower. Cook lentils according to box or bag instructions (preferably green or red).
2. In a medium bowl, toss arugula and roasted cauliflower with a drizzle of evoo, and squeeze the juice of 1 lemon wedge, season to taste with salt and pepper. Mix and spread onto serving dish and drizzle some tahini on top. Sprinkle on the lentils, onion, almonds, apricots, and olives. Drizzle with more tahini and evoo. Season to taste and serve with remaining lemon wedges.