

Beans, Rice And Everything Nice

Warm Roasted Vegetable Salad with Garam Masala



original recipe by: beansriceeverythingnice.weebly.com



Salad

makes 6 small or 4 large servings

- 1 kg (about 2 pound) head of cauliflower, cut into bite-sized florets
- 454g (about 1 pound) yellow sweet potato, peeled and cut into 2cm cubes
- 2 carrots, peeled and cut into 1.5 cm coins
- 1.5-2 cups cooked or canned chickpea, drained and rinsed
- 1/2 red onion, cut into thick ribbons
- 1/2 cup cilantro, tender stems and leaves, minced

Dressing

- 1/2 teaspoon turmeric
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1-2 Tablespoons **garam masala**
- 1/2 cup fresh lime juice (juice of about 2 limes)

1. Adjust the racks in the oven so that there is room for two baking sheets. Preheat the oven to 205C (400F). Line two baking sheets with silicone baking mats or parchment paper, and set aside.
2. Prepare the sweet potato, carrots, and onion. Spread out evenly over one of the baking sheets. Bake in the preheated oven on the top rack for 20 minutes. Prepare the cauliflower and spread it out evenly over the second baking sheet. After 20 minutes, transfer the baking sheet with the sweet potato, carrots and onion to the lower oven rack. Put the baking sheet with the cauliflower on the top oven rack, and bake both for another 15 minutes.
3. Mix together the dressing ingredients in a small mixing bowl. Set aside.
4. Add the warm roasted vegetables to a large mixing bowl along with the chick peas and cilantro. Add the dressing and mix well to coat all the vegetables. Serve.