

Warm Chick Pea & Beetroot Salad



Salads are not just for summer! Try this warm salad of roasted vegetables, chick peas and beetroot.

Recipe supplied by Edgell.

Ingredients

- ½ cauliflower, cut into florets
- 400g can Edgell Chick Peas, drained
- 3 tablespoons olive oil
- 2 cloves garlic, crushed
- 1 teaspoon smoked paprika
- 1-2 tablespoons pepitas
- 425g can Edgell Sliced Beetroot, drained
- 60g baby spinach leaves
- 75g goat cheese, crumbled

Method:

1. In a large bowl, toss cauliflower and Edgell Chick Peas with 2 tablespoons olive oil, garlic and paprika. Place on a baking paper lined tray and cook in a preheated oven at 200°C for 25 minutes.
2. Spread pepitas on a separate tray and roast for 7-8 minutes or until golden.
3. Arrange Edgell Beetroot, roasted cauliflower and chick pea mixture and spinach on a serving plate, sprinkle with goat cheese and pepitas. Drizzle with remaining olive oil to serve.