

Roasted Cauliflower and Arugula Salad

1 large head cauliflower, trimmed and cut into 1-inch florets
5 Tbs. olive oil
1 tsp. ground cumin
Kosher salt and freshly ground black pepper
3 Tbs. fresh lemon juice
1 small clove garlic, minced
2 tsp. sumac
1 14.5-oz. can chickpeas, rinsed and drained
1 bunch of arugula, chopped
3 oz. crumbled feta
1/3 cup dried currants
1/4 cup toasted pine nuts

Position a rack in the center of the oven, and heat the oven to 450°F. Line a large rimmed baking sheet with foil. Toss the cauliflower with 2 Tbs. of the oil, the cumin, 3/4 tsp. salt, and 1/4 tsp. pepper on the baking sheet and spread in an even layer. Roast until browned on the edges, stirring once halfway through cooking, about 20 minutes. Meanwhile, in a large bowl, whisk the lemon juice, garlic, sumac, 1/2 tsp. salt, and 1/8 tsp. pepper. Slowly whisk in the remaining 3 Tbs. oil. Add the cauliflower, chickpeas, arugula, feta, currants, and pine nuts and toss to combine. Tip Often used as a substitute for lemon juice in recipes that don't need or want the additional acid, sumac is delicious on fish, chicken, fruit, and meat. Because of its growing popularity, it is becoming more available; look for it in specialty food stores and even some well-stocked supermarkets.

Adapted from www.finecooking.com