

Roasted Cauliflower and Potatoes with Tahini Dressing

1 head cauliflower, cut into florets
½-1 lb potatoes, sliced
½ (15 oz) can chickpeas, drained and rinsed
1/8 of a red onion, thinly sliced
Olive oil
Salt and pepper

Dressing:

1 garlic clove, minced with a pinch of salt
1/4 c. lemon juice
3 T. well-stirred tahini (sesame paste)
2-3 T. water
2 T. olive oil

Preheat oven to 350. Toss cauliflower with olive oil, salt, and a few large pinches of cumin. Spread onto a baking sheet. Spread potatoes on a separate baking sheet. Drizzle and toss with olive oil, sea salt, and pepper. Roast for 20-25 minutes. Turn the oven temperature up to 425. Roast for 10 more minutes until caramelized and crisp. Remove from oven. Spread chickpeas onto one of the baking sheets with the cauliflower. Roast for 5 more minutes, until the chickpeas crisp slightly. Remove from oven.

For dressing, whisk all ingredients together and taste for seasoning. Add more water to thin to desired consistency. Toss the cauliflower and chickpeas with the potatoes and onion. Spoon dressing on top.

Adapted from www.seeyouinthemorning.com