



UCOOK

Crunchy Cauliflower Bowl

**with homemade hummus & pickled
veggies**

Enjoy this protein packed vegan number! Charred cauliflower, crunchy chickpeas on a bed of homemade hummus, served with pickled carrots and cucumber ribbons. Finished off with a scatter of sunflower seeds and fresh mint leaves.


Hands-On Time: 20 minutes

Overall Time: 40 minutes

Serves: 2 People

Chef: Kate Gomba

 Vegetarian

 Robertson Winery | Sauvignon Blanc

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

400g	Cauliflower Florets <i>cut into bite-sized pieces</i>
480g	Chickpeas <i>drained & rinsed</i>
30ml	NOMU Spanish Rub
2	Garlic Cloves
60ml	Pickling Liquid <i>(40ml White Wine Vinegar & 20ml Maple Syrup)</i>
240g	Carrot <i>peeled into ribbons</i>
100g	Cucumber <i>peeled into ribbons</i>
20g	Sunflower Seeds
30ml	Tahini
1	Lemon <i>zested & cut into wedges</i>
8g	Fresh Mint <i>rinsed & picked</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Blender

1. CAULI & CHICKPEAS Preheat the oven to 200°C. Spread out the cauliflower pieces and ½ the drained chickpeas on a roasting tray. Coat in oil, ½ the rub (to taste) and seasoning. Roast in the hot oven for 25-30 minutes. At the halfway mark, add the whole, unpeeled garlic cloves, and roast for the remaining time. On completion, the garlic should be soft, the cauliflower should be starting to char, and the chickpeas should be crispy.

2. PICKLED RIBBONS In a bowl, place the pickling liquid, 3 tbsp of water and some seasoning. Mix until fully combined. Add the carrot and cucumber ribbons. Toss until fully combined.

3. TOASTED SEEDS Place the sunflower seeds in a pan over a medium heat. Toast for 2-4 minutes until lightly browned, shifting occasionally. Remove from the pan on completion and set aside to cool.

4. HUMMUS Once the roast is cooked, squeeze the flesh of the roasted garlic into a blender. Add the remaining chickpeas, the tahini, a squeeze of lemon juice, the remaining rub, and 80ml of olive oil. Pulse until smooth. Add a splash of water if it's too thick for your liking. On completion, add a pinch of lemon zest and seasoning to taste. Drain the pickling liquid from the carrot and cucumber.

5. FEAST UP! Make a bed of the homemade hummus. Top with the roasted veggies and side with the pickled ribbons. Garnish with the toasted seeds, picked mint leaves and remaining lemon wedge. Look at you go, Chef!



Chef's Tip

To make sure your cauliflower and chickpeas do get crispy, make sure it's spread out in a single layer, and don't overcrowd the tray. Use two trays if necessary!

Nutritional Information

Per 100g

Energy	449kJ
Energy	107Kcal
Protein	4.7g
Carbs	14g
of which sugars	4.1g
Fibre	4g
Fat	2.7g
of which saturated	0.3g
Sodium	128mg

Allergens

Allium, Sesame, Sulphites

Cook
within 2
Days