



# Cooking with OFS

## Recipe

# ROASTED CAULIFLOWER SALAD WITH QUINOA AND GARLIC YOGURT.



For # people

4 servings



Cooking time

45 minutes

## Ingredients:

- 1 cauliflower cut into medium florets
- 1 Tbsp paprika powder
- 1 Tbsp oregano
- Salt and pepper to taste
- 2 Tbsp olive oil to roast the cauliflower.
- 1 ½ cup cooked quinoa

### GARLIC YOGURT DRESSING

- 1 cup greek yogurt
- 2 Tbsp olive oil
- 4 cloves garlic finely chopped
- Juice of 1 lemon or to taste
- ¼ cup fresh pomegranate fruit kernels.

## Directions:

- In a bowl put the cauliflower florets and add 2 Tbsp oil and salt and pepper to taste, oregano, paprika and mix well and put on a baking tray to the oven at 400 for 20 minutes or until the florets are done.
- While the cauliflower is roasting, make the GARLIC YOGURT DRESSING
- Into a mixing bowl, add greek yogurt, drizzle olive oil, add garlic, salt and lemon juice, check the taste and adjust seasonings accordingly.
- TO MAKE THE SALAD
- Put the cooked quinoa on your serving platter or bowl, ADD roasted cauliflower on top, pour in some of the garlic yogurt and sprinkle with pomegranate seeds and serve.
- Can be serve alone as a light lunch OR with roasted chicken.