

Curried Cauliflower Salad – Serves 6

A plant forward side dish reminiscent of curried chicken salad uses a base of curry roasted cauliflower perked up by sweet-tart grapes and crunchy walnuts.

- 1 large head cauliflower, cut into bite sized pieces
- 3 Tablespoons extra virgin olive oil
- ½ teaspoon garlic powder
- ½ teaspoon curry powder
- ½ teaspoon sea salt
- ¼ teaspoon black pepper
- ¾ cup red grapes, halved
- ½ cup walnuts, toasted and roughly chopped
- 2 scallions, thinly sliced

Preheat oven to 425 degrees. Set a large, rimmed baking sheet on the rack while the oven preheats.

Remove the florets from the head of the cauliflower and cut them into bite-size pieces. Thinly slice the core and stem, and cut into 1/2-inch sticks; and if there are any leaves, thinly slice them. Place cauliflower in a large bowl and toss it with the oil, garlic powder, curry, salt and pepper until it's evenly coated.

Spread the cauliflower over the hot baking sheet and roast for 15-20 minutes, or until the cauliflower is lightly browned in spots. Transfer to a serving platter and let cool to room temperature.

Top the roasted cauliflower with the grapes, walnuts and scallions, and drizzle with a little olive oil. Taste and see if it could use a pinch more salt and/or pepper.

Adapted from “The Forest Feast Road Trip” by Erin Gleeson

Chef C's Cooking Notes:

- Substitute slivered almonds or chopped hazelnuts for walnuts
- ¼ cup raisins or chopped dates would be good in place of grapes. If going this route, spritz a little lemon juice over the top before serving

