



# Harissa Roasted Cauliflower & Farro Salad

## INGREDIENTS

- 400g organic cauliflower (or cauliflower)
- 2 tbsp olive oil
- 2 tsp Harissa paste
- 2 cups farro (cooked according to packet instructions)
- 10g mint (chopped)
- 10g coriander (chopped)
- 10g dill (chopped)
- ½ pomegranate
- 60g pistachios (toasted)
- 30g dried apricots (roughly chopped)
- 3 tbsp extra virgin olive oil
- 1 tbsp Chardonnay vinegar
- 2 tbsp pomegranate molasses
- 150g Coconut yoghurt
- ½ lemon
- Salt to taste



Serves: 4



Prep Time: 10 min



Cooking Time: 20 min

## METHOD

1. Preheat the oven to 210 degrees celsius and line a baking tray with baking paper.
2. Toss the cauliflower with olive oil, harissa paste and season with salt.
3. Spread over the baking tray and roast for 8-10 minutes, you want it lightly charged but still with a little bite. Set aside.
4. Meanwhile, in a mixing bowl, combine the cooked farro, herbs, pomegranate, pistachios, apricots and mix. Dress with extra virgin olive oil, vinegar and 1 tbsp of molasses. Season and toss to combine
5. To plate, spread yoghurt on the base, spoon over farro salad and top with roasted cauliflower. Squeeze the lemon over the top before serving.

Enjoy!



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