



Spiced Roast Cauliflower salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 head cauliflower
- 1 tbsp olive oil
- 1 tsp cumin seeds
- 1/tsp ground cumin
- 1/2 tsp chilli powder
- 1/2 tsp paprika
- 1/2 tsp crushed coriander seeds
- fresh coarsely ground black pepper
- salt
- 1 bunch fresh coriander, chopped
- 1/2 cup crushed macadamia nuts
- 200g fetta cheese, crumbled (I used persian fetta)

Instructions

This was inspired by the cauliflower salad at Melbourne restaurant [Cumulus Inc.](#) and the [Jamie Oliver roast cauliflower recipe](#).

I loved the grainy yet tender texture of the chickpea-sized cauliflower bits. The natural sweetness is intensified by roasting.

Method

Preheat oven to 180 deg celsius.

Break the cauliflower into florets and further break or chop the florets into corn kernel or chickpea sized bits. Chop the stems up as well.

Mix the chopped cauliflower, olive oil, spices, salt and pepper in baking tray until the cauliflower is evenly coated.

Bake for about 45 minutes or until cauliflower is tender.

While still warm, throw in coriander, crushed macadamias and crumbled fetta. Give it all a quick stir to combine and serve warm.