



Recipe by: Kelly Domino

## Roasted Garbanzo Bean and Cauliflower Salad

### Salad Ingredient:

1 head of cauliflower, cut into bite size pieces  
1 cup of dried garbanzo beans  
1/4 cup extra virgin olive oil  
1 tablespoon chipotle powder  
2 teaspoons smoked paprika  
2 cloves garlic, minced or grated  
kosher salt and black pepper  
8 cups Salad Mix or any type of mixed greens  
1 cucumber, chopped  
1/4 cup green onions, sliced

2 tablespoons fresh chives, chopped  
4 ounces feta cheese  
1 avocado, diced

### Tahini Dressing Ingredients:

1/4 cup olive oil  
2-3 tablespoons lemon juice  
2 -3 tablespoons tahini  
2 tablespoons honey  
2 tablespoons apple cider vinegar or rice vinegar  
2 tablespoons dijon mustard  
pinch of salt

### Steps:

1. Place 1 cup of dried garbanzo beans in instant pot with enough water to cover the beans with 1 inch of space above the beans. Put on "beans" setting or high pressure for 40 minutes. Quick release the pressure cooker. Once beans are tender, drain and set aside to dry.
2. Preheat oven to 425 degrees F.
3. On a large baking sheet, combine the cauliflower, chickpeas, olive oil, chipotle powder, paprika, garlic, and a pinch of salt and pepper. Mix well to evenly coat and transfer to the oven and roast for 35-45 minutes, or until roasted and lightly charred.
4. To make the dressing. Combine all ingredients in a glass jar and shake (or stir thoroughly) until completely smooth. Taste and adjust the salt and pepper.
5. Once the cauliflower and beans are roasted to perfection, take out and let cool for 5 minutes.
6. Combine the mixed greens, cucumbers, chives, and green onions in a large mixing bowl.
7. Toss the roasted cauliflower and chickpeas in with the salad. Add a little of the dressing and toss. Top the salad with avocado and feta cheese.

