

Cauli Couscous and Roast Baby Veg Salad

Servings: 4

Prep Time: 5min

Cook Time: 24min



Ingredients

- 1 punnet (8–9) baby brinjals; halved
- 1 punnet (250 g) baby leeks; halved
- 1 punnet (250 g) baby tomatoes
- 3 tbsp. (45 ml) olive oil
- Juice of ½ lemon
- Salt and pepper
- 2 garlic cloves; peeled and crushed
- 2 tsp. (10 ml) ground cumin
- 2 tbsp. (30 ml) chopped rosemary
- 1 pack (300 g) cauli crumble
- 1 pack (90 g) baby spinach; washed
- 2 rounds feta

Directions

1. Preheat oven to 180 °C.
2. Place brinjals, leeks and tomatoes on a baking tray. Drizzle with olive oil, lemon juice, salt and pepper, garlic, cumin and rosemary and toss to combine.
3. Roast for 15–20 min. or until cooked through and golden.
4. Place cauli crumble in a pot of boiling water for about 3–4 min., drain and set aside. Drizzle with a little olive oil and season.
5. Toss roast vegetables and cauli crumble together and stir through baby spinach and top with feta before serving.