

# THYME & TEMP

## MOROCCAN SPICED CAULIFLOWER-CARROT SALAD

8-10 SERVINGS  
1 HOUR

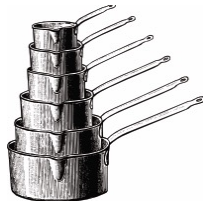
### INGREDIENTS

#### SALAD

2 tbsp olive oil, divided  
1 tsp honey (or maple for vegans)  
2 tsp za'atar seasoning, divided  
1 medium head of cauliflower, divided in half  
5 carrots, peeled  
1 cup quinoa  
1.5 cups of water  
1/3 cup chopped black and green olives  
1/3 cup finely chopped parsley  
A big handful of finely chopped mint  
1/3 cup of slivered almonds, toasted

#### DRESSING

1/3 cup olive oil  
3 tbsp lemon juice  
1 clove of garlic grated on a microplane  
1/4 tsp paprika  
1/4 tsp cumin  
Pinch of cayenne  
1/2 tsp honey (or maple for vegans)  
Salt and pepper to taste



### INSTRUCTIONS

Preheat oven to 415 degrees.

For the carrots, dice into small coins and arrange on a roasting tray. Drizzle with 1 tbsp olive oil, 1 tsp honey, and 1 tsp of the za'atar seasoning and stir to coat. Roast for 17 minutes.

For the cauliflower, we are going to roast half and rice the other half. Chop one half of the cauliflower into small florets and arrange on roasting pan. Drizzle with 1 tbsp olive oil and 1 tsp of za'atar dressing and stir to coat.

Roast for 20-25 minutes, until tender and browned. Chop the other half of the cauliflower into large florets and blitz in the food processor until you get a rice like consistency. Don't over-process or it will get mushy! Add the cauliflower rice to a large bowl.

Meanwhile, cook the quinoa. Combine the quinoa and water in a small saucepan with a pinch of salt and bring to a boil. Reduce to a simmer and cook uncovered for 10 minutes. Fluff with a fork and let stand for 10 more minutes.

For the dressing, combine all the ingredients in a small bowl and whisk until emulsified.

When the carrots and cauliflower are done roasting, add to the bowl with the riced cauliflower. Add in 1 1/2 cups of cooked quinoa. Add the olives, herbs, almonds, and then pour over the dressing. Stir well to combine.

Serve immediately or the next day. This salad gets better with time!