

Roasted Cauliflower Salad with Halloumi & Lemonn

30 minutes

Recipe by Alexa Weibel



Ingredients

1 head cauliflower, cut into florets	1/4 cup golden raisins
1/2 cup olive oil	1 jar dressing base (preserved lemon, 1 tbsp red wine vinegar, 1 tsp honey, 1/2 tsp salt, 1/4 tsp pepper)
Spices (1/2 tsp red pepper flakes, 1 1/2 Tsp coriander, 3/4 tsp turmeric)	1 block of halloumi
1 shallot, minced	6 ounces baby arugula
1 avocado	Fresh parsley, torn



Instructions

1. Heat oven to 425 degrees and set a large rimmed baking sheet on the middle rack.
2. In a large bowl, toss the cauliflower with 3 tablespoons olive oil, spices, 1 teaspoon salt and 1 teaspoon pepper. Transfer to the hot baking sheet, spread in an even layer and roast until browned in spots and crisp-tender, tossing once halfway through, 20 to 25 minutes.
3. Meanwhile, prepare the vinaigrette: In a small bowl, stir together the shallot, raisins, and dressing base, first removing the preserved lemon and thinly slicing it before returning to dressing. Set aside.
4. Prepare the halloumi: Cut the halloumi into 3/4-inch cubes and pat dry using a kitchen towel or paper towels. Heat the remaining 2 tablespoons olive oil in a large cast-iron skillet over high. Add the halloumi cubes and cook, stirring frequently, until browned, 2 to 3 minutes. (You'll want to be fairly attentive, flipping frequently, as you want to make sure the cubes toast without burning or melting.) Transfer to a paper towel-lined plate and season with pepper.
5. Toss the arugula with half the vinaigrette until lightly coated and divide among plates or shallow bowls. Top with the cauliflower, halloumi and avocado. Drizzle with the remaining vinaigrette, sprinkle with parsley and serve immediately.