

Janene's Roasted Cauliflower Fennel Salad

By Janene Draper



Ingredients

- 1 Cauliflower cut into florets
- 2 bulbs fennel discard stems use bulb only, slice into $\frac{1}{8}$ s lengthwise
- 1 red onion slice into $\frac{1}{8}$ s lengthwise (1 large or 2 small)
- 2 tbsp capers (drained, keep the brine for the dressing)
- 3 tbsp olive oil
- 1 pack Farro Baby Spinach
- Parmesan cheese for serving
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- Dressing:
- 1 tbsp caper brine
- 1 tsp grainy mustard
- 2 tbsp olive oil zest and juice of a lemon ($\frac{1}{3}$ cup of lemon juice)
- 1 clove garlic

Instructions

Prep time: 15 Minutes / Cook time 40 minutes

Heat oven to 180°C. Line a baking tray with baking paper.

Add fennel, cauliflower and onion, fold in the olive oil. Season with pepper and salt.

Place in oven, after 20 mins toss again and add capers without their brine and roast a further 20 mins or until golden and cauliflower is cooked. Turn occasionally.

Meanwhile make the dressing.

Crush garlic and add dressing ingredients.

Remove cauliflower mix from oven and pour dressing over straight away. Leave to cool to room temperature.

Just before serving fold in the baby spinach and shave parmesan over.

Addition: feeding as a main, add a drained can of chickpeas to roast when you add the capers.