

ROASTED CAULIFLOWER AND BROCCOLI WITH HALLOUMI, PINE NUTS AND A MUSTARD VINAIGRETTE

The broccoli and cauliflower get roasted in a mustardy vinaigrette; the chickpeas are added towards the end, just long enough to become crunchy and toasted, finally - and I personally think this is where things get amazing - I roasted up some halloumi and tossed the lot together with some fresh Italian parsley and toasted pine nuts and a tiny bit of reserved dressing. The whole plateful is varied, salty, rich - and yet somehow light - and completely comforting and satisfying. This recipe only calls for a small pinch of salt in the dressing as the mustard and halloumi are very salty!

Ingredients.

- 1 medium head of cauliflower cut or broken into small pieces, about 3/4 lb.
- 1 medium head of broccoli cut or broken into small pieces, about 3/4lb.
- 1/2 cup canned chickpeas, drained and rinsed
- 1/4 cup white wine vinegar
- 2 tablespoon Dijon mustard
- 2 tablespoon seedy mustard
- 1/3 cup extra virgin olive oil
- flat leaf Italian parsley, roughly chopped
- 2 tablespoons toasted pine nuts
- 8oz (250grams) halloumi, cubed
- lemon zest (optional)
- kosher salt
- freshly ground black pepper

Directions.

Preheat the oven to 400°F.

In a small bowl, whisk together the vinegar and mustards, season with a small pinch of kosher salt and a few turns of black pepper. Whisking continuously, pour the olive oil in a steady stream. Reserve 1/3 cup of the dressing.

Add in all of the cut up broccoli and cauliflower to a large roasting pan, drizzle with all but 1/3 cup of the dressing and tossing until the vegetables are well coated. Roast for 25 minutes, tossing occasionally.

Add the chickpeas to the roasting pan with the vegetables, drizzle with one tablespoon of the reserved dressing, toss together and return to the oven for an additional 15-20 minutes, until the chickpeas and the vegetables are crispy and caramelized.

Transfer the vegetables to a serving plate.

Heat a non-stick skillet over medium high heat, sear the halloumi, browning it on (almost) all sides before adding it to the vegetables. Top with some fresh parsley, toasted pine nuts, the last of the dressing, and a bit of lemon zest if you have it! Enjoy immediately.

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