

## Cauliflower, chickpeas, and pomegranate seeds

Serves 2 as main course or 4 as accompaniment

2-3 tbsp olive oil

2 tsp cumin seeds

½ tsp cinnamon

1 medium cauliflower, washed and broken into florets

1 400g tin chickpeas (drained)

(Optional: harissa paste/chili seeds to taste)

(Optional: 6-8 cherry tomatoes or equivalent amount)

Seeds from 1 pomegranate

Salt and pepper to taste

1 bunch flat-leaf parsley (washed and chopped if wished, or leave whole)

Pre-heat oven to 220°C/425°F/gas mark 7.

Put oil in a roasting tin/suitable oven tray and mix in the spices. Add the cauliflower and toss. Roast for 15 minutes. (If using; mix the chickpeas with the harissa paste/chili seeds and halved cherry tomatoes or chopped tomatoes). Add chickpeas to the cauliflower and roast for a further 15 minutes, or until the cauliflower is cooked through, shaking tin/stirring occasionally.

Remove from the oven, season to taste, add the pomegranate seeds and mix. Serve with parsley.

Good warm or cool (cool after cooking and then refrigerate for up to 2 days).

