

Celeriac, chickpeas, and pomelo/ruby grapefruit

Serves 2 as main course or 4 as accompaniment

2-3 tbsp olive oil

1 tsp cumin seeds

½-1 tsp chili flakes (to taste)

2 tsp dried oregano

3 cardamon pods, cracked

6 black peppercorns, roughly crushed

½ medium celeriac, peeled and chopped into roughly 2 cm cubes

1 400g tin chickpeas (drained)

½ pomelo or ruby grapefruit

Handful of rocket leaves

Salt and pepper to taste

Pre-heat oven to 200°C/400°F/gas mark 6.

Put oil in a roasting tin/suitable oven tray, mix in the spices and oregano. Add the celeriac and chickpeas and mix together.

Roast for 30 minutes, shaking/stirring occasionally. Remove from the oven. Season to taste.

Segment the pomelo and mix with the chickpeas/celeriac and the rocket.

That's it!

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

Serve alone, or good as a topping for hummus.

