

Roasted Cauliflower, Tomatoes, Chickpeas with Indian Spice

1 head	cauliflower, trimmed and cut into florets
	grape tomatoes
1 (15 oz can)	low sodium chickpeas, drained and rinsed
3	garlic cloves, minced
2 tsp	turmeric
½ tsp	cayenne
	black pepper
2 to 3 Tbsp	extra virgin olive oil
	fresh lemon juice
	Cilantro, chopped

1. Preheat oven to 350F.
2. In a large mixing bowl, toss cauliflower, tomatoes and chickpeas with all the seasonings (minus lemon juice and cilantro) until well incorporated.
3. Lay in a single layer on a baking sheet and roast until cauliflower softened about 25 to 30 minutes.
4. While still hot, sprinkle with lemon juice and cilantro. Season to taste.

Recipe reference:

<http://www.mjandhungryman.com/roasted-cauliflower-tomatoes-chickpeas-with-indian-spices/>