



CURRY ROASTED CAULIFLOWER AND YAM SALAD WITH CRANBERRIES AND TAHINI DRESSING

FAST. EASY. FRESH.

1. Start by preheating your oven to 400°F. Dice your **yam** into ½-inch cubes. Trim the ends off the **cauliflower** and then cut it into small florets. Place the **cauliflower** and **yam** into a large bowl and toss with the **olive oil**, **Veggie Spices** (**turmeric**, **curry powder**, **garlic powder**, and **cayenne**) and a good pinch of **salt** and **pepper**. Mix well to combine

2. Spread the **yams** and **cauliflower** in a single layer on a parchment-lined baking sheet and roast in the oven for 24-25 minutes, stirring once half way through.

3. Meanwhile, make the dressing. In a small bowl stir together the **tahini**, **lemon juice**, 2 Tbsp. warm water, **ginger**, and the **Dressing Spices** (**curry powder**, **garlic powder**, and **turmeric**). Season with **salt** and **pepper** to taste.

4. Next, thinly slice the **green onions** and give the **cilantro** and rough chop.

5. Once the potatoes and cauliflower are cooked, transfer to a large bowl and toss with the **tahini dressing**, **cilantro**, **green onions**, and **dried cranberries**. Season with more **salt** and **pepper** as desired.

6. To serve, spoon the warm salad into bowls and garnish with any leftover **cilantro** and **green onions**. Enjoy!

Ingredients (2 Person Serving – 602 Calories Per Serving)

Cauliflower	1 Small Head	Green Onion	2 Stalks
Yam	1 Large	Dried Cranberries	1/3 Cup
Olive Oil	2 Tbsp.	Cilantro	Small Bunch
Curry Powder	2 tsp. + ½ tsp.	Tahini	48 g
Turmeric	½ tsp. + ¼ tsp.	Lemon Juice	1 Tbsp.
Garlic Powder	½ tsp. + ¼ tsp.	Minced Ginger	10 g
Cayenne	¼ tsp.	Salt and Pepper	To Taste



30 Minute
Cook
Time!