# Roasted Cauliflower and Chickpea Curry

One of the nicest curries I've made. I think this is a recipe you'll make more than just once ☺



- 1 tsp. coconut oil
- 1tsp. olive oil
- 2 tsps. turmeric
- 1 tbsp madras curry powder
- 2 shallots, chopped,
- 2 cloves garlic, crushed
- 2 inch piece of ginger, grated
- 1 fresh red chilli, diced
- 2 tsp cumin
- 1 tsp ground coriander
- 4 bay leaves
- 1 cup red lentils
- 500ml chicken stock
- 1 tin of coconut milk
- 2 celery sticks, diced
- 2 carrot, diced
- 1 large cauliflower
- 1 tin chickpeas, drained
- Quinoa for serving

Preheat the oven to 180'c

Break the cauliflower into florets and place in a roasting dish. Drizzle with a little olive oil and sprinkle over the turmeric. Mix well to make sure cauliflower is coated and place into the oven uncovered for 25mins. Stir the cauliflower twice during this time. Once cooked, Take out the oven and leave to one side.

While the cauliflower is roasting, heat the coconut oil in a large pan and add the carrots, shallots, and celery and cook gently until they've softened slightly. Now add the garlic, ginger and chilli and stir for another minute. Add the curry powder, cumin, ground coriander, bay leaves, stir again and then add the stock, lentils and coconut milk.

Cover and let this simmer for 20 minutes.

Lift the lid, the sauce should have thickened now. Add the chickpeas and the roasted cauliflower and stir everything together really well. Continue to simmer gently for another 10 mins. Serve with some quinoa or brown rice.