

WARM CAULIFLOWER SALAD

Serves 4

INGREDIENTS:

1 cauliflower, broken into florets
2 tbsp olive oil
1 red onion, thinly sliced
3 tbsp sherry vinegar
1½ tbsp honey
3 tbsp raisins
Small bunch dill, snipped
3 tbsp toasted, flaked almonds
50g baby spinach

DIRECTIONS

Heat the oven to 200°C/fan 180°C/gas 6. Toss the cauliflower with the olive oil, season and roast for 15 minutes.

Stir in the red onion and carry on roasting for a further 15-20 minutes until tender.

While the cauliflower is roasting, mix the vinegar, honey and raisins with some seasoning.

When the cauliflower is done, stir in the dressing, dill, almonds and spinach, and serve.