

Chickpea Curry with Roasted Cauliflower and Tomatoes

Yield: Serves 4

FROM THE KITCHENS OF *MARTHA STEWART LIVING MEATLESS*

Ingredients

- 1/2 head cauliflower (about 1 pound), trimmed and cut into florets
- 2 tablespoons plus 2 teaspoons extra-virgin olive oil
- 1 1/2 pints cherry tomatoes
- Coarse salt and freshly ground pepper
- 1 large yellow onion, cut into medium dice
- 3 garlic cloves, minced
- 1 tablespoon minced peeled fresh ginger
- 1 tablespoon plus 1 teaspoon curry powder
- 3 cups cooked chickpeas, drained and rinsed
- 2 1/2 cups baby spinach
- 1 tablespoon chopped fresh cilantro leaves

Preparation

1. Preheat oven to 375°F. Toss cauliflower with 1 teaspoon olive oil and arrange in a single layer on one side of a rimmed baking sheet. Toss tomatoes with 1 teaspoon olive oil and arrange on other side of sheet. Season with salt and pepper. Roast until florets are browned in spots and tomatoes are soft, about 25 minutes.
2. In a medium pot, heat 2 teaspoons oil over medium-high. Cook onion, stirring occasionally, until golden brown, about 10 minutes. Add garlic, ginger, and curry powder and cook, stirring, until fragrant, about 1 minute.
3. Add chickpeas, tomatoes, and 2 cups water; bring to a boil. Reduce heat to medium, cover, and simmer 8 minutes.
4. Add cauliflower and cook until warmed through and chickpeas are tender, about 8 minutes. Stir in spinach and cilantro and season with salt. To serve, divide among 4 bowls (over rice, if desired).