

# ROASTED CAULIFLOWER SALAD WITH KIDNEY BEANS AND FETA

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## SERVINGS

4

## INGREDIENTS

2 t. olive oil	½ c. rinsed kidney beans
1 t. minced fresh rosemary	1 bag of mixed greens
1 t. fresh lemon juice	1 T. chives, chopped
1 t. red wine vinegar	1 T. parsley, chopped
1/8 t. salt	¼ c. crumbled feta cheese
1/8 t. fresh cracked pepper	¼ coarsely chopped walnuts, toasted
1 medium head of cauliflower, cut into small florets	

## INSTRUCTIONS

1. Preheat oven to 400°F. Toss cauliflower florets with 3 tablespoons olive oil and season well with salt and pepper. Spread on a baking sheet and roast until edges are dark and caramelized, about 20 to 25 minutes, stirring once or twice.
2. While cauliflower is roasting, combine remaining 1/3 cup olive oil and rosemary in small saucepan. Stir over medium heat just until fragrant, about 1 minute. Cool.
3. Whisk lemon juice, vinegar, lemon peel, salt, and pepper in small bowl. Combine roasted, still warm cauliflower, beans, endive, chives, parsley, walnuts and rosemary oil in medium bowl; toss. Mix in cheese. Add lemon juice mixture and toss to coat. Season salad with salt and pepper.