

Honey Roasted Cauliflower with Halloumi and Crispy Chickpeas

Honey Roasted Cauliflower with Grilled Halloumi and Crunchy Chickpeas



OVEN
425°F

TIME
30 min

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INGREDIENTS

For the Cauliflower:

1 medium cauliflower, chopped into florets

2 tbsp olive oil

1 tbsp honey

1 tsp curry powder

$\frac{1}{2}$ tsp smoked paprika

$\frac{1}{2}$ tsp turmeric

For the Chickpeas:

1 can chickpeas, drained, rinsed, and patted dry

1 tbsp olive oil

$\frac{1}{2}$ tsp ground cumin

Salt to taste

For the Halloumi:

1 block halloumi cheese, sliced

DIRECTIONS

1. Roast the Cauliflower: Preheat your oven to 425°F (220°C). In a large bowl, toss cauliflower florets with olive oil, honey, curry powder, paprika, and turmeric. Spread on a lined baking sheet in a single layer.
2. Roast for 25-30 minutes, flipping halfway through, until golden and tender.
3. Crisp the Chickpeas: While the cauliflower roasts, toss the chickpeas in olive oil, paprika, cumin, and salt.
4. Spread them on another baking sheet and roast for 20-25 minutes, or until golden and crisp, shaking halfway through.
5. Grill the Halloumi: Heat a nonstick skillet or grill pan over medium-high heat. Add sliced halloumi and cook for 2-3 minutes per side, or until golden and slightly crispy. No oil needed!
6. Assemble & Serve: Layer the roasted cauliflower, crispy chickpeas, and grilled halloumi in a shallow bowl or platter.
7. Serve warm with a drizzle of extra honey or olive oil if desired.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/honey-roasted-cauliflower-with-halloumi-and-crispy-chickpeas/>