



Hummus Roasted Broccoli & Cauliflower - Allon-Z!

4 servings

25 minutes

Ingredients

- 3 cups Broccoli (chopped into florets)
- 1 head Cauliflower (chopped into florets)
- 1 cup Hummus
- Sea Salt & Black Pepper (to taste)

Directions

- 1 Preheat oven to 425°F (218°C) and line a baking pan with parchment paper.
- 2 In a large mixing bowl, toss broccoli and cauliflower florets with hummus until well coated. Transfer to baking pan and season with salt and pepper.
- 3 Bake for 25 minutes, flipping halfway. Let cool slightly before serving. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to four days.

No Broccoli or Cauliflower: Use zucchini, brussels sprouts, peppers, kale, eggplant, fennel or squash instead.

Extra Tasty: Sprinkle some curry powder before baking. Then drizzle with olive oil once done. Delicious!