



LOADED CAULI HASH BRUNCH

YIELD:
1 portion

PREP TIME:
30 mins

COOK TIME:
15 mins

INGREDIENTS:

2 x Strong Roots Cauliflower Hash Browns
2 tbsp roasted red pepper houmous
2 tbsp spiced chickpeas
3 x grilled za'atar peppers

1 tbsp pomegranate seeds
Harissa mayonnaise
2 x lavash crackers
Fresh coriander

Harissa mayo
200ml mayonnaise
1 tbsp harissa paste

METHOD:

1. Fry Strong Roots Cauliflower Hash Browns for 5 minutes at 175 degrees from frozen
2. Drain canned chickpeas, roll in Ras el hanout seasoning and bake in the oven until crispy
3. For the za'atar peppers – pan fry fresh padron peppers sprinkled with za'atar seasoning, until the skin blackens in places
4. Split lavash bread in half, cut into triangles and bake in the oven until crisp and golden
5. Mix mayonnaise with harissa paste
6. Spread Cauliflower Hash Browns with red pepper houmous
7. Top with harissa mayonnaise, lavash crackers and roasted chickpeas
8. Sprinkle with pomegranate seeds, and coriander, basil and mint leaves
9. Serve with za'atar peppers



WHERE

VEG EXCITEMENT

BEGINS