

Warm Vegan Caesar With Crispy Chickpeas

Prep to table: 45 minutes | Serves: 4 | Inspired by Hetty McKinnon

This is one of those fork-and-knife meals prepared to warm up a chilly day. Not sure if it's a salad or a bowl, so let's just call it a "Caesar". Cabbage reveals its buttery soft side with a little roasting while still maintaining a gentle crunch, further accented by the crispy chickpeas. Cabbage is not the only one overachieving. Tofu is out here crafting creamy garlicky dressing out of a bunch of vitamins. The tofu dressing recipe below will yield approximately 85 servings, but you'll thank me later as you blissfully lather this sauce over everything you can get your paws on for the rest of the week.

4 Tablespoons olive oil
2 (15-ounce) can chickpeas, drained and patted dry
1 large head green cabbage, cut into 8 wedges
4 cloves garlic
Salt and pepper

Tofu Caesar salad dressing (a lot, you will have leftovers)

1 (14-ounce) block tofu, drained
¼ cup nutritional yeast
3 Tablespoons apple cider vinegar
3 Tablespoons olive oil
1 teaspoon garlic powder
2 Tablespoons capers, chopped
1 Tablespoon caper juice
2-4 Tablespoons water
Salt and pepper

For serving:

Fresh chives
Fresh ground pepper
Toast

Heat oven to 450 degrees. Coat chickpeas in 1 Tablespoon olive oil, ½ teaspoon garlic powder, ½ teaspoon paprika, and a sprinkle of salt on a sheet pan. Roast for 25 to 30 minutes.

On a separate sheet pan, coat cabbage in olive oil, ½ teaspoon garlic powder, salt and pepper, and roast on a sheet pan for 10 minutes in the same oven. Flip and continue roasting for 10-15 more minutes or until cabbage is brown and crispy on the edges.

Combine tofu Caesar salad dressing ingredients in a blender and blend on high until smooth. Season with salt and pepper to your preference.

Serve wedges sprinkled with chickpeas and generously drizzled in dressing. Garnish with fresh chives, freshly cracked pepper, and a side of toast.

Easy ingredient swaps

Store-bought Caesar salad dressing for tofu dressing