



Roasted Vegetables with Lemon Chickpea Aioli

Luscious, rich, and deeply flavorful (thanks to a perfect balance of extra-virgin olive oil, garlic, and lemon) here's an egg-free aioli made with chickpea flour. Prepare with roasted vegetables to showcase the rich flavor and silken texture of the aioli.

Makes 8 servings (about 1 cup aioli)

INGREDIENTS

LEMON CHICKPEA AIOLI

- 1/2 cup water
- 3 tablespoons (22.5 grams) chickpea flour
- 1/4 teaspoon fine sea salt
- 1/3 cup extra-virgin olive oil
- 1 teaspoon finely grated lemon zest
- 1 tablespoon fresh lemon juice

ROASTED VEGETABLES

- 1 1/2 pounds small red or gold potatoes, scrubbed and quartered
- 2 bunches baby carrots, ends trimmed
- 3 tablespoons olive oil
- 1 teaspoon fine sea salt
- 2 medium red bell peppers, cut into 1/2-inch strips
- 1 pound asparagus, tough ends trimmed
- 1 bunch green onions, ends trimmed

PREPARATION

- To make the aioli, bring the water to a boil in a small saucepan set over medium-high heat. Whisk in the flour and salt. Cook for 1 minute, whisking constantly. Reduce the heat to medium-low; cook, whisking, for 4 to 5 minutes longer, until thickened. Transfer the mixture to a small, heatproof bowl; cover and refrigerate until cold.
- Transfer the cold chickpea mixture to a food processor or blender. Add the olive oil, lemon zest, lemon juice, mustard, garlic, and cayenne; process until blended and very creamy. Transfer to a small covered container and refrigerate until ready to use.
- To prepare the vegetables, preheat the oven to 450°F. Place the potatoes and carrots in a mound on a large, rimmed baking sheet. Toss with 1½ tablespoons of the olive oil and ½ teaspoon of the salt; spread the vegetables out evenly on the sheet. On a second large, rimmed baking sheet, toss the red peppers, asparagus, and green onions with remaining 1½ tablespoons oil and ½ teaspoon salt.
- Roast the potatoes and carrots for 20 minutes, then flip the vegetables with a spatula. Place the sheet with the red peppers, asparagus, and green onions in the oven with the potatoes and carrots. Roast them all for 10 to 12 minutes longer, until tender. Serve the roasted vegetables with the aioli on the side for dipping.

STORAGE TIP

Store the aioli in an airtight container in the refrigerator for up to 1 month.



Camilla V. Saulsbury

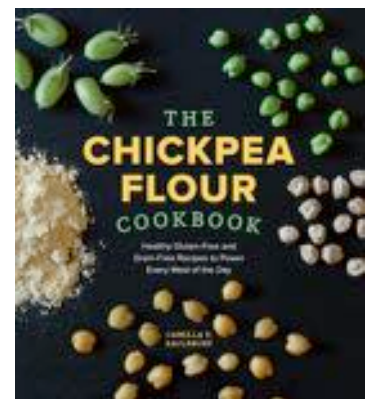
**Recipe from The Chickpea Flour Cookbook
By Camilla V. Saulsbury
Lake Isle Press, 2015**

“The Chickpea Flour Cookbook is a comprehensive and inspiring collection of gluten-free recipes, destined to spend more time open on the counter than on your shelf.”

— EMMA CHRISTENSEN, SIMPLY RECIPES

Exceptionally high in protein, fiber, and iron, and gluten-free, grain-free, nut-free, and low-glycemic, it's the health benefits of chickpea flour make it ideal for a wide range of sweet or savory recipes.

The Chickpea Flour Cookbook is the go-to resource for using this tremendously versatile and nutritious pantry staple with more than 80 delicious, healthy, easy-to-make recipes to power every meal of the day.



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