1. **Preheat** the oven to 400 degrees F.
2. In a **large bowl**, add cauliflower, red pepper, yellow pepper, red onion, zucchini, carrots, and chickpeas.
3. In a **small bowl**, add ground cumin, smoked paprika, garlic powder, salt, ground cinnamon, and ground coriander.
4. **Add** the spice blend to the vegetables along with olive oil. Toss to coat everything.
5. **Spread** vegetables out on a baking sheet.
6. **Bake** for 20 minutes.
7. **Remove** from oven, toss the vegetables around. Bake for another 10 minutes. Remove and set aside.
8. **Meanwhile**, add quinoa and water to a medium saucepan. Bring to a boil. Cover and reduce to simmer for 15 minutes. Let rest for 5 minutes and fluff the quinoa with a fork.

(instructions continued on next page)
For Tzatziki Sauce:
3/4 cup plain greek yogurt
1/2 cup grated cucumber
2 tablespoons lemon juice
1 1/2 teaspoons dry dill
1 garlic clove, grated
Salt, to taste

9. To make the Tzatziki Sauce, add greek yogurt, grated cucumber, lemon juice, dry dill, and grated garlic to a small bowl. Stir to combine, then salt to taste.

10. Serve quinoa with roasted vegetables and finish with 2 tablespoons of the tzatziki sauce. Serve.