

Cauliflower Tabouleh

Ingredients:

1 head cauliflower, chopped
1 bunch green onions
1 c. chopped mint
1 c. chopped parsley
1 ea. cucumber, seeded and diced
2 c. cherry tomatoes, quartered
1tbsp. olive oil
1 tbsp. lemon juice
1 tsp. salt
½ tsp. toasted and ground whole cumin or just ground cumin
salt and pepper to taste

Method:

Pulse cauliflower in a food processor until rice-pearl like consistency.

Place into a large bowl and add onion, mint, parsley, cucumbers and tomatoes.

Drizzle with olive oil and lemon juice and sprinkle with cumin, salt and pepper.

Cover and let sit a few hours or overnight. Serve cold.