



Cauliflower Tabbouleh

Perfect side dish to serve at your next party

- 1/2 cup golden raisins
- 1 large head white cauliflower
- 1 cup or 1 (14-1/2 ounce) can chickpeas, drained
- 1/4 cup fine chopped unbalanced or natural sliced almonds
- 1/4 cup fine chopped parsley
- 1/4 cup fine chopped mint
- 1 very large fresh lemon
- 2 Tablespoons olive oil
- Salt and ground black pepper to taste

Place raisins in microwave safe bowl; cover with water; cook in microwave on high power for 1 minute; set aside to soften raisins. Drain and discard water when raisins are soft. Note: If your raisins are already soft, skip this step)

Remove the green leaves from the cauliflower; trim the stem. To coarse grate the cauliflower, use a hand grader, knife, or food processor, which is what I used.

Cut the cauliflower into quarters; place half into food processor; pulse until coarse graded. Place in large bowl. Grate the remaining cauliflower, pulsing to coarse grate. It will look like rice. Place in large bowl.

Place almonds, parsley, and mint in food processor; pulse to fine chop. Place in large bowl with cauliflower.

Pat dry the chickpeas and raisins. Place into the large bowl. Add the almonds, parsley, and mint to the bowl. Grate the zest of the lemon over the tabbouleh. Add the lemon juice and oil; adding more if desired; season with salt and black pepper; toss to coat. Add additional seasoning to taste. Chill salad in the refrigerator for about 1 hour before serving if possible. Serves 4 to 6

Recipe by: Dorie Greenspan, *Everyday Dorie The Way I Cook*, Houghton Mifflin Harcourt, 2018.

Dorie's Comment: She usually serves this salad along with something grilled like fish or she said it's great with roasted vegetables, as a party starter or with sweet potatoes.

About the Recipe: The flavor of this tabbouleh made with cauliflower is so refreshing, seasoned with parsley and mint and sprinkled with crunchy almonds. It is a perfect dish to serve at a party since it has generous portions. Your guests will think it is really made with a grain and not only cauliflower. It's a great way to serve more vegetables.