

Cauliflower Tabuleh

Ingredients

2 medium cauliflower, pulsed in a blender, yields approximately 6 cups
6 cloves garlic, minced
14 grape tomatoes, chopped
½ cucumber, chopped
3 green onions, chopped
2 lemons, juice from. Yields approximately 1/4 cup
3 tablespoons olive oil
3 tablespoons parsley, chopped
½ **teaspoon** salt
pepper, to taste



Method

1. Clean and core cauliflower. Chop to medium sized pieces. Place in a blender or food processor and pulse until chopped to a consistency close to rice. Set aside in a medium sized bowl.
 2. Add chopped garlic, tomatoes, cucumbers, green onions, lemon juice, olive oil, salt, pepper, and parsley. Stir to mix well. Adjust salt, olive oil, and lemon juice to your taste.
 3. You may serve right away, but I prefer to let the flavors meld for a few hours in the fridge before serving.
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Source: The Ginger Veganista (Servings: --)
