

CAULIFLOWER TABBOULEH SALAD

INGREDIENTS

- 1 pound riced cauliflower
- 1/2 cup finely chopped fresh cilantro
- 1/2 cup finely chopped fresh mint
- 1/2 cup finely chopped fresh flat-leaf parsley
- 1/4 cup extra-virgin olive oil
- Pinch of crushed red pepper
- 6 scallions, finely chopped
- 4 Persian cucumbers, chopped
- 3 radishes, thinly sliced
- 1 lemon, juiced (about 1/4 cup)
- 1/2 red onion, finely chopped
- Kosher salt and freshly ground black pepper

PREPARATION

1. Put the riced cauliflower in a medium microwave-safe bowl. Cover and microwave on high until tender, about 3 minutes.
2. Let cool, then drain.
3. Mix the cauliflower with the cilantro, mint, parsley, olive oil, crushed red pepper, scallions, cucumbers, radishes, lemon juice and onions in a large bowl. Season with salt and pepper.
4. Serve and enjoy!

