***4 servings***

**Cauliflower Tabbouleh Salad**

**American Regional Pacific North West**

| **AMOUNT** | **MEASURE** | **INGREDIENT** |
| --- | --- | --- |
| 2 cups | 12 ounces/336 g | Cauliflower florets |
| ¼ cup | 2 ounces/60 ml | Olive oil |
| 1 | 5 g | Garlic clove, minced |
| 1½ teaspoons |  | Ground cumin |
| 1 teaspoon |  | Paprika, hot smoked or mild |
| 1 tablespoon |  | Shallot, minced |
| 1 tablespoon |  | Preserved lemon, rind only, minced |
| 1 tablespoon | 3 g | Fresh mint, finely chopped |
| 3 tablespoons | 10 g | Fresh parsley, chopped |
| 3 tablespoons | 10 g | Chives, chopped |
| ¼ cup | 2 ounces/56 g | Tomato, peeled, in small dice |
| 1 tablespoon | ½ ounce/15 ml | Sherry vinegar |
|  |  | Salt and pepper |

PROCEDURE

**1.** Either grate the cauliflower with a box grater or place florets in a food processor and pulse to couscous consistency.

**2.** Heat a 10- to 12-inch (25.4–30.5 cm) sauté pan over medium heat, and add the oil. Add garlic, cumin, paprika and shallots; stir and cook until mixture is fragrant, 1 to 2 minutes. Remove from the heat and let cool 2 minutes, then pour over the cauliflower. Add the preserved lemon rind, mint, parsley, chives, tomato, and sherry vinegar, then toss to combine well. Season with salt and pepper.

**Cauliflower Tabbouleh Salad Video embedded in book**

(Nenes 399-400)

Nenes, Michael F., The International Culinary Schools at The Institutes. *American Regional Cuisine, 3rd Edition*. Wiley, 03/2015. VitalBook file.

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