**Faux Tabbouleh Salad**

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| **Ingredients:**1 large tomato1 large cucumber1 medium red onion1 garlic clove1 large lemon (plus 1 extra lemon for garnish, optional)1 small head of cauliflower (approximately 4 cups grated)3 + Tbsp fresh tarragon leaves3 + Tbsp fresh mint leaves (reserve 4 sprigs for garnish, optional)3+ Tbsp fresh parsley1/2 tsp salt1/8 tsp pepperkale (for plating, optional) | **Special Notes:**Yields 4 -6 servings, depending on portion size.Substitute basil for the tarragon, or add an equal portion of it to the mix for flavor variety.  Trying different dense green finely minced herbs can elevate this salad to satisfy your personal preferences.Refrigerate for up to 3 days.Juices will accumulate in the bottom of the bowl/container.  Mix them in prior to serving.  They contain flavor and moisture that's key.Consider garnishing the top with crumbled feta cheese and/or sliced kalamata olives for an extra flavor kick. |

**Instructions:**

1.  Dice the tomato, peel and dice the cucumber, and dice the onion.

2.  Mince the garlic.

3.  Roll up the herb leaves as tight as possible and mince into small pieces.

4.  Add everything to a large bowl.

5.  Squeeze the juice of 1 lemon over the veggies.

6.  Add the salt and pepper.  Mix.

7.  Grate the cauliflower.  Don't worry, most cauliflower heads are too big to use in their entirety.  Chop away at it and gradually grate portions of it until you have 4 cups full.  (You can wrap up the leftovers loosely in plastic wrap to use for another purpose.)  You can grate it the old fashioned way, but I took out my handy, dandy food processor with the grating blade to make this task as easy as possible.  Don't use the regular blade!  You don't want mush!  The key to this tabbouleh salad is achieving the right "grainy" texture with the raw cauliflower.

8.  Add the grated cauliflower to the giant mixing bowl.  Mix all ingredients together until they are well-blended.  Refrigerate.  This salad is best served cold.