

Ingredients:

1 head of cauliflower – raw



1 small tomato, chopped
1/2 small cucumber chopped
1 bunch mint, finely chopped
1 bunch parsley, finely chopped
Juice of 1 lemon
2 Tbsp. olive oil
Sea salt and pepper

Directions:

Grate cauliflower to small pieces using hand grater or food processor. Combine all ingredients and toss well. Taste the tabbouleh, and add more salt, olive oil or more lemon juice to taste. Let marinate for at least 30 minutes before serving. Will keep chilled for several days.