



Cauliflower Salad

Ingredients

- 1 head cauliflower small, cut into bite-sized pieces (about 4 cups)
- 1 teaspoon salt
- 3 tablespoons oil
- 3 tablespoons lemon juice
- 8 black olives whole pitted
- 2 green onions chopped
- 2 tablespoons parsley chopped
- 1 tomato cut into wedges

Flip for step-by-step instructions



Instructions

1. Bring a large pot of water to boil. Add cauliflower and 1/2 teaspoon of the salt.
2. Boil until slightly tender, 5 to 7 minutes. Strain into a colander and set aside to cool.
3. In a large bowl, stir together lemon juice, olive oil, green onions, parsley and remaining 1/2 teaspoon salt. Add cauliflower and toss to combine.

Source: Around the World at the Farmers' Market:
Recipes from San Diego's African and Middle Eastern
Community Cooks