

# Tabouleh Salad With Cucumbers, Cauliflower, Walnuts and Cumin Vinaigrette

## Ingredients

- 1 5.25 oz package Near East® Tabouleh
- 1 cup cold water
- 1/2 cup chopped walnuts
- 1/3 cup olive oil, divided
- 1 small head cauliflower, broken into bite-sized flowerets
- 1 large cucumber, peeled, seeded and chopped
- 1/2 cup chopped parsley
- 1/4 cup sliced green onions
- 1/4 cup lemon juice
- 1 tbsp ground cumin

## How to make it

1. In large bowl, combine wheat salad mix and contents of Spice Sack. Stir in water. Let stand 30 minutes.
2. In medium skillet, add walnuts and heat over medium heat. Cook 5 to 6 minutes or until nuts are light golden brown and fragrant, stirring frequently. Remove from pan; set aside.
3. In same skillet, heat 2 tbsp oil over medium heat. Add cauliflower; cook 5 minutes or until just tender.
4. In large bowl, combine wheat salad mix, walnuts, cauliflower, cucumbers, parsley and green onions.
5. Combine remaining oil, lemon juice and cumin. Pour over tabouleh mixture; toss. Let stand 30 minutes.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
60 min	15 min	75 min	6

## Made with



Near East® Tabouleh