

# Raw Tabbouleh

My favorite restaurant in Cluj is Samsara. It is so good, it is nearly worth the three flights and layovers required, just for a meal! Although everything is delicious, I was especially intrigued by their raw tabbouleh. I took a photo and made note of the ingredients while enjoying each bite, vowing to make it at home. This week, when I hosted three brilliant women for an afternoon idea exchange, I had the perfect opportunity to recreate it. Naturally, I could not leave well enough alone and added a few ingredients, creating my own inspired version. Please don't be put off by the long list here. You can make quick work with a food processor or veggie bullet.

## Ingredients

- 1 small head cauliflower, finely chopped or shredded
- 1 bunch of broccoli, finely chopped or shredded
- 1 small bunch of kale, destemmed, chiffonade
- 1 small red onion, minced
- 2 large bunches flat-leaf parsley, finely chopped
- 2 tablespoons fresh mint, finely chopped, plus more to taste
- 8 large tomatoes, halved, flesh scooped out, finely diced
- 1 small red onion, minced
- bunch green onions, finely chopped (white and green parts)
- 1 English cucumber, flesh scooped out and diced
- $\frac{1}{2}$  cup sunflower seeds
- Seeds from one pomegranate

Combine ingredients in a large salad bowl, reserving pomegranate seeds.

## Dressing

- $\frac{1}{2}$  cup extra-virgin olive oil, plus more to taste
- $\frac{1}{4}$  cup fresh lemon juice, plus more to taste
- 1 tablespoon maple syrup (more or less according to taste)
- $\frac{1}{2}$  teaspoon Celtic sea salt, plus more to taste
- $\frac{1}{4}$  teaspoon freshly ground black pepper, plus more to taste

Add all ingredients to a lidded glass jar, shake well and pour a generous amount over the tabbouleh. Mix well and allow to chill for a few hours for the flavors to meld. Add more dressing if needed. Sprinkle with pomegranate seeds before serving.

Enjoy!