

## **Dandelion Tabouli**

### **Makes 6 sides**

When shopping this morning, I saw a beautiful bunch of red-stemmed organic dandelion greens at NutritionSmart. Dandelions are a living food, filled with Divine intelligence that cleanses the liver. I couldn't wait to get home to make a big delicious bowl of tabouli!

### **Veggies**

- 1 bunch dandelion greens finely chopped
- 1 bunch parsley finely chopped
- 1 dozen fresh mint leaves finely chopped
- 2 cauliflower flowerets pulsed into rice sized pieces
- 4 green onions with half of the greens sliced
- 1/2 hot house cucumber diced into small pieces
- 1 tomato seeded and diced into small pieces

### **Dressing**

- 3 tablespoons extra virgin olive oil
- 3 tablespoons fresh lemon juice
- 1 tablespoon Nama Shoyu
- 1/4 teaspoon dried mint
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Whisk all dressing ingredients together

### **Directions**

Put all chopped and diced veggies into a bowl. Toss veggies together with dressing. Serve chilled.