

## MEDITERRANEAN-STYLE CAULIFLOWER COUSCOUS

*(from the Bewitching Kitchen, inspired by many sources)*

1 head of cauliflower, broken into florets  
1 Tablespoon grapeseed oil + drizzle for chickpeas  
1 can of chickpeas, drained and well rinsed  
1/4 teaspoon ground cumin  
3/4 teaspoon salt, divided (1/4 + 1/2 tsp)  
pinch of cayenne pepper  
juice of 1 lemon mixed with 1/4 cup water  
8 cherry tomatoes, quartered  
1 English cucumber, diced  
1/4 cup slivered almonds, toasted  
fresh parsley, minced (to taste)

Prepare the chickpeas: Warm a dry skillet over medium-high heat and toss chickpeas in warmed skillet for about two minutes to remove any residual moisture. Be sure to shake the pan and/or stir the chickpeas. Sprinkle the chickpeas with cumin, salt, and cayenne pepper. Drizzle a little grapeseed oil over the seasoned chickpeas and toss to combine. Keep stirring the chickpeas and adjust seasonings as desired. When the chickpeas are well saturated with flavor, remove from heat and reserve.

Place the cauliflower florets in the bowl of a food processor. Pulse until the cauliflower reaches the desired consistency, not too fine, not too coarse. You will need to stop the processor a few times and move the large pieces around. Transfer to a bowl, and marvel at how beautiful your fake couscous looks.

Heat 1 Tablespoon of grapeseed oil, add the cauliflower, and saute until it starts to get some color. Add the water and lemon juice, cover the pan and simmer just for a few minutes. Add the tomatoes, cucumber, almonds, adjust seasoning with salt. Add the reserved chickpeas, toss gently to combine using low heat. Remove from heat, add the fresh parsley, and serve.