

# Cauliflower Couscous

6 Servings

Amount	Size	Description
1	Small	Cauliflower
1	Large	Carrot – Grated
1	Medium	Sweet Onion – Finely Diced
4	Cloves	Garlic – Minced
2	TBL	Old Norse World Cuisine Tunisian Harissa
1	TBL	Turmeric
1	Tsp	Chili Powder
½	Cup	Chicken Stock
¼	Cup	Lemon Juice
		Black pepper to taste
1	Cup	Parsley – roughly chopped
1	Medium	Tomato – Diced

## Instructions

1. Grate the Cauliflower to a couscous texture.
2. Heat a large skillet to medium and add a little oil.
3. Add onion and garlic and sauté until starting to turn brown.
4. Add the harissa, turmeric, 1 Tbl chicken stock, mint, and chili powder.
5. Stir and heat for a minute.
6. Add the cauliflower couscous and grated carrot.
7. Stir well to combine.
8. Add the ½ cup chicken stock.
9. Simmer for approximately 15 minutes, stirring occasionally.
10. Take off heat and add lemon juice and black pepper.
11. Once cooled slightly, add chopped parsley and tomato. Mix well.

