

# Shaved Cauliflower Salad

BY CHEF VANESSA MILLER

**PREP TIME:**

15 minutes

**COOK TIME:**

10 minutes

**YIELD:**

4 servings

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*"I love a dish like this for Thanksgiving because it requires very little oven or stove top space (only the bacon needs to be cooked) but its still full of great fall flavor and ingredients. This side pairs perfectly with a nice rich slice of turkey, and is refreshing and bright - which is a great counterpart to a lot of the heavier things we eat at Thanksgiving."*



## INGREDIENTS

- 1 large head cauliflower, shaved raw
- 1 1/2 cups golden raisins
- 1 cup toasted almonds
- 1 cup cooked, chopped bacon
- 1/2 cup chopped parsley
- 1/2 cup sherry vinegar
- 1 cup olive oil
- 1 lemon, juiced
- kosher salt, to taste

## INSTRUCTIONS

1. Cook your bacon and chop.
2. Combine cauliflower, raisins, almonds, bacon and parsley in mixing bowl. Mix well until thoroughly combined. Add lemon juice and olive oil, again mixing until combined. Add sherry vinegar and salt gradually until taste and acidity is where you want it. This dish should be acidic and vibrant!



METROPOLE

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