

### **Grilled Pomegranate Cauliflower**

Servings: 2 large or 4 small side salads

½ head cauliflower, sliced into flat pieces  
3-4 cups arugula  
½ c chopped walnuts  
½-1 cup pomegranate seeds  
2 tsp cumin  
2 tsp coriander  
1 tsp paprika  
Juice of 1 lemon  
Salt and pepper to taste

Cook cauliflower in olive oil – a few at a time in order to brown each side. Meanwhile, mix walnuts, pomegranate seeds and spices together. Place cleaned arugula on individual salad plates. Top with hot cauliflower. Top cauliflower with nut pomegranate mixture. Squeeze fresh lemon juice over all. Season with salt and pepper to taste.

