

Low-Glycemic Cauliflower Tabbouleh with Fresh Herbs

A blood sugar-friendly twist on traditional tabbouleh using cauliflower instead of bulgur wheat, packed with fiber-rich vegetables and metabolism-boosting herbs.

Prep: 15 min

Total: 15 min

Servings: 4

GL 1.9 / GI 24

Ingredients

- Provides low-GI base instead of bulgur wheat; estimated GI: 15**

small head cauliflower, cut into florets
- Rich in antioxidants that support insulin sensitivity; negligible glycemic impact**

fresh parsley leaves and tender stems
- May help regulate blood sugar; contains compounds that improve glucose metabolism**

fresh mint leaves
- Low-GI allium vegetable; estimated GI: 15**

scallions, chopped
- May improve insulin sensitivity and reduce fasting glucose**

garlic cloves, peeled
- Low-GI vegetable; estimated GI: 38; rich in lycopene**

ripe tomatoes, finely chopped
- Very low-GI; high water content slows digestion; estimated GI: 15**

cucumber, finely chopped
- No glycemic impact; enhances mineral absorption**

sea salt
- Acidic component lowers overall glycemic response; estimated GI: 20**

fresh lemon juice

Healthy fat slows glucose absorption; no glycemic impact; choose cold-pressed extra virgin olive oil

Instructions

Step 1

Break the cauliflower head into small florets, removing any thick stems. Working in batches if necessary, add the florets to your food processor and pulse 15-20 times until the cauliflower is broken down into a very fine, couscous-like texture—much finer than typical cauliflower rice. The pieces should resemble tiny grains. Transfer the processed cauliflower to a large mixing bowl.

Step 2

Without washing the food processor, add the fresh parsley leaves and stems, mint leaves, peeled garlic cloves, and chopped scallions. Pulse 10-15 times until all the herbs and aromatics are finely minced into small, uniform pieces. You want them well-chopped but not pureed into a paste.

Step 3

Transfer the herb mixture from the food processor to the bowl with the cauliflower. Use a fork or your hands to gently toss and combine the cauliflower and herbs, distributing them evenly throughout.

Step 4

Add the finely chopped tomatoes and cucumber to the bowl. The vegetables should be diced into small, uniform pieces about the size of the cauliflower grains for the best texture and appearance.

Step 5

Sprinkle the salt evenly over the salad, then drizzle the fresh lemon juice and extra virgin olive oil over the top. Using a large spoon or your hands, toss everything together thoroughly, ensuring the dressing coats all the vegetables and herbs evenly.

Step 6

Allow the tabbouleh to rest at room temperature for 10-15 minutes before serving. This resting period lets the cauliflower absorb the dressing and allows the flavors to meld together beautifully. The acid from the lemon juice will slightly soften the raw vegetables.

Step 7

Taste and adjust seasoning if needed, adding more salt, lemon juice, or olive oil to your preference. Serve immediately at room temperature, or refrigerate for up to 3 days. For best blood sugar management, pair with a protein source and eat the vegetables first before any higher-carb components of your meal.