

Savory Apricot Lettuce Wraps

Serves: 2

Total Time: 10 min

Supplies

- 1 chef's knife
- 1 cutting board
- 1 whisk

Ingredients

- 4 cups cauliflower, riced
- 1 cup pine nuts
- ½ cup dried apricots, chopped
- 1 small shallot, minced
- 1-2 cups cilantro, chopped
- 1 tsp smoked paprika
- 1 tsp ground cumin

- 1 large bowl
- 1 small bowl

Instructions

- In a large bowl, combine riced cauliflower, pine nuts, dried apricots, minced shallot, and chopped cilantro
- In a small bowl, whisk together paprika, cumin, coriander, salt, lemon juice, and olive oil

- ½ tsp ground coriander
- 1 tsp salt
- 1-2 tbsp lemon juice
- 2-3 tbsp olive oil
- Large lettuce, collard or other large green leaves

- Adjust seasonings to taste and pour over cauliflower mixture
- Mix to combine thoroughly
- Wrap in lettuce leaves
- Serve and enjoy!