Cauliflower rice pilaf
Serves 6

1/2 cup Le Puy or small French lentils
1 1/2 cups water
1/8 teaspoon salt
1/2 cup pistachios
1 head cauliflower, cored and sliced into small pieces
2 tablespoons olive oil
1/2 teaspoon salt
2 teaspoons ground turmeric
1 teaspoon coriander seeds, crushed in a mortar
1/2 teaspoon ground cumin
3 tablespoons lemon juice
1/2 cup currants
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh mint

1. Set the oven at 350 degrees. Have on hand a small baking dish. Line a rimmed baking sheet with parchment paper.

2. In a small saucepan over medium heat, bring the lentils, water, and salt to a simmer. Cook for 25 to 30 minutes, or until tender. Drain in a colander.

3. In the baking dish, spread the pistachios. Toast in the oven for 7 to 8 minutes, turning often, or until pale golden. Remove.

4. Set the oven at 400 degrees.

5. In a food processor, pulse half the cauliflower pieces until finely chopped. Transfer to the baking sheet and pulse the remaining pieces. Mound the cauliflower grains in the center of the baking sheet, and drizzle with the oil. Sprinkle with the salt, turmeric, cumin, and coriander. Toss with your hands to mix together evenly. Spread in one layer, and bake for 7 minutes.

6. Remove from the oven, stir, and spread again on the sheet. Bake for an additional 7 minutes (total cooking time is 14 minutes.) Transfer to a serving bowl. Stir in the cooked lentils, pistachios, lemon juice, currants, parsley, and mint. Taste for seasoning and add more salt and lemon juice, if you like.

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