

Tabbouleh Salad

Servings: 6

Source: Bon Appetit, March '02

Ingredients

- ¼ cup Olive Oil
- ¼ cup Fresh Lemon Juice
- 3 large Garlic Cloves, Minced
- 1 cup Bulgar
- 1 cup Boiling Water
- 1 cup Plum Tomatoes, Chopped And Seeded
- ½ cup Fresh Italian Parsley, Chopped
- 2 large Green Onions, Chopped
- 2 Fresh Mint, Chopped

Method

Whisk oil, lemon juice and garlic in small bowl to blend; set aside. Place bulgur in large bowl. Mix in 1 cup boiling water. Let stand until bulgur is tender and water is absorbed, about 15 minutes. Mix in tomatoes, parsley, green onions and mint. Add oil mixture; toss to blend. Season with salt and pepper. Let stand at least 30 minutes to blend flavors. (Can be made 1 day ahead. Cover; chill.)