

# Tabouli Salad

Karen Kremer



## Ingredients

- 1 cup bulgur wheat
- 1 ½ cup boiling water
- 1 teaspoon salt
- 1/4 cup lemon juice
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- pepper to taste
- 2 scallions, finely minced
- 1 packed cup of minced, fresh parsley
- 1 to 2 ripe tomatoes, diced

## Directions

Combine bulgur and boiling water in a medium-large bowl.

Cover and let stand until bulgur is tender (about 20 to 30 minutes).

Add salt, lemon juice, olive oil, garlic and pepper. Mix thoroughly.

Cover tightly and refrigerate until about 30 minutes before serving.

Stir in scallions, parsley, and tomatoes just before serving.

Serve cold.