Tabbouleh Serves 8



Ingredients:

- 1 ½ cups bulgur wheat uncooked
- 1 ½ cups boiling water
- 4 Tablespoons olive oil
- 1 cup fresh parsley, leaves only, finely minced
- 1 pint cherry or grape tomatoes, quartered
- 1 cucumber, peeled, de-seeded, and diced
- 1 lemon, juiced
- ½ teaspoon ground cumin
- ¾ teaspoon salt
- ¾ teaspoon ground black pepper

Instructions:

- 1. Place $1\frac{1}{2}$ cup uncooked bulgur wheat in a large container or bowl. Pour boiling water over the grain, stir quickly to coat, and cover. Allow to stand for 10-12 minutes, or until all the water is absorbed and the grain is tender. Fluff with a fork and set aside.
- 2. Cut the lemon into 2 pieces and squeeze the juice into a bowl. Add olive oil, cumin, salt, and pepper. Discard the lemons and set the mixture aside.
- 3. Quarter the tomatoes and set aside in a bowl.
- 4. Separate the leaves and stems of the parsley. Discard the stems, then finely chop the leaves. Measure chopped parsley into a bowl. Meanwhile, peel the cucumber, cut in half lengthwise, and remove the seeds. Dice the entire cucumber and combine with the parsley.
- 5. Combine all the ingredients in a large bowl and toss well to mix. If you have time, cover the salad and leave it in the refrigerator for about half an hour to allow it to marinade.
- 6. Serve and enjoy!







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Nutrition Facts

Serving Size 1 × 8 Serving

Amount Per Serving

Calories

164.6

	% Dai	ly Value*
Total Fat	7.3 g	9 %
Saturated Fat	1 g	5 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	234.6 mg	10 %
Total Carbohydrate	23.2 g	8 %
Dietary Fiber	4.3 g	15 %
Total Sugars	1.8 g	
Added Sugars	0 g	0 %
Protein	4 g	
Vitamin D	0 mcg	0 %
Calcium	31.3 mg	2 %
Iron	1.4 mg	8 %
Potassium	295.5 mg	6 %

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Full Info at cronometer.com

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