

Tabbouleh

Ingredients

- 1 cup fine bulgur (sometimes called #1)
- 5-6 bunches of parsley
- 12 large mint leaves (optional)
- 1 English cucumber
- 1 bunch of scallions
- 6-8 medium tomatoes
- 2 lemons, juiced (about 6 tablespoons; may need more)
- 1/2 cup extra-virgin olive oil (or a bit more to taste)
- Salt and pepper to taste

Directions

1. Soak the bulgur in hot water for 20 minutes, then drain.
2. Chop parsley, mint, cucumber, scallions, and tomatoes.
3. Mix all ingredients in a big bowl. Tastes better the longer it rests!

Revision #1

Created 29 April 2026 00:59:38 by Shark

Updated 29 April 2026 01:03:45 by Shark