

## Simple Tabbouleh

Yields 4 servings

1/2 cup bulgur wheat  
1/3 cup olive oil  
1/4 cup lemon juice  
Salt and pepper to taste  
2 cups roughly chopped fresh parsley, stems removed  
1 cup roughly chopped mint leaves  
1/2 cup chopped scallions  
4 medium tomatoes, cored, seeded and chopped



Cover bulgur in hot water and soak until tender, 15-30 minutes. Drain well. Toss the bulgur with olive oil and lemon juice. Season with salt and pepper to taste.

Add the remaining ingredients just before you are ready to eat. Toss gently. Adjust seasoning as needed and serve.



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