

**Tabouli Salad**

¾ c Cracked Bulguar Wheat ½ c Parsley (snipped)

3 Medium Tomatoes (diced) ½ c Cucumbers (chopped)

½ c Green Onions with tops (chopped)

2 T Fresh Mint (snipped) or 2 t Dried Mint

¼ c Olive Oil ¼ c Lemon Juice

1 Garlic Clove (minced) 1t Herbs-N-More Salt

Instructions: Cover bulgar with boiling water and let stand for 30 minutes. Drain and press out excess water. Chill, then add other ingredients to a large bowl, then toss with chilled bulgar, return to fridge to chill for 1 hour. Garnish with ripe olives and serve.