



Our Common Table



In-Season Tabbouleh (Summer Salad)

- 2 cups water
- 1 1/2 teaspoons salt
- 1 cup bulgur wheat (fine grain)
- 2 medium tomatoes, seeded and very finely chopped
- Fresh corn
- 1 1/2 cups finely chopped arugula
- 1 1/2 cups finely chopped Italian parsley
- 10 green onions, thinly sliced crosswise
- 1/4 cup extra-virgin olive oil
- 1/4 cup fresh lemon juice
- Freshly ground black pepper



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For topping:

- Approx. 1 cup crumpled goat cheese
- 6 tablespoons toasted pine nuts

Directions

1. In a bowl, combine 2 cups water, 1 teaspoon salt, and the bulgur. Set aside to soak for 1 hour.
2. Place a colander in the sink and line with a clean dish towel. Place the bulgur into the colander. Gather up the ends of the towel and twist, squeezing out as much water as possible.
3. Place the bulgur in a large bowl and fluff it with a fork. Add the remaining ingredients plus another 1/2 teaspoon of salt. Mix thoroughly and serve at room temperature or chilled.
4. Just before serving, sprinkle each portion of salad with the crumbled goat cheese and toasted pine nuts
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