Tabbouleh Salad with fresh Chavrie

NIBBLEDISH CONTRIBUTOR

Ingredients

2 C Bulgur wheat 3 C Boiling Water 2 Tbsp. Chopped parsley 1 tsp. Chopped mint 1 C Red onion (minced) 1 ea. Tomato diced 4-6 oz. Olive Oil 1 oz. Lemon juice 1 11oz. Chavrie Goat Cheese (Log or Pyramid) Salt and Pepper to taste

Instructions

Place Bulgur wheat in a large bowl and pour the boiling water over and cover with aluminum foil or a large lid.
Let stand for 30 minutes until the liquid is absorbed
Mix in the remaining ingredients omitting the Chavrie® Goat Log.
Season with salt and pepper and chill well
Dice the Chavrie® Goat Log and fold into the mixture

Serving Suggestions:
Serve well chilled as part of a platter with the Chavrie® Hummus Recipe
For an easy preparation follow directions on a package of instant Tabbouleh and fold in diced 4oz. Chavrie® Goat Log