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Tabbouleh

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Makes 4 to 6 (side dish) servings

1/2 cup coarse bulgur
2 cups chopped flat-leaf parsley
1/2 cup chopped mint
2 medium tomatoes, chopped
2 Kirby cucumbers, peeled, seeded, and chopped
1 scallion, finely chopped
3 tablespoons extra-virgin olive oil
2 tablespoons fresh lemon juice

Pour 1 cup boiling water over bulgur with 1/4 teaspoon salt in a bowl. Cover and let stand until tender, 20 to 30 minutes. Drain in a sieve, pressing to remove excess liquid.

Toss bulgur with remaining ingredients, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a bowl.