**Fresh Tabbouleh**

¼ cup lemon juice

1 tsp. kosher salt

1 tsp. seasoned salt

¼ tsp. chili powder

½ cup olive oil

1 cup hot water

¾ cup bulgur

2 cups flat leaf parsley

1 cup diced tomato (1 medium tomato)

½ cup diced green bell pepper

½ cup peeled and diced cucumber (seedless or remove the seeds)

6 green onions

1 tbsp. chopped fresh mint

1. Whisk lemon juice, kosher salt, seasoned salt, and chili powder together in a bowl. Slowly drizzle in olive oil while whisking rapidly until dressing is thick and creamy.

2. Pour hot water over bulgur in a bowl; let soak until water is absorbed and bulgur is soft, about 30 minutes.

3. Mix parsley, tomato, bell pepper, cucumber, green onions, and mint together in a large bowl. Add bulgur; toss to combine.

4. Drizzle dressing over bulgur mixture; toss to coat.

<http://allrecipes.com/recipe/233532/fresh-tabbouleh/print/>