

Swiss Chard Tabbouleh with Basil

2 c cooked bulgur
1 c Swiss chard, shredded
1/2 c basil, chopped
1/2 c parsley, chopped
1/4 c green onion, sliced
3 T lemon juice
4 T olive oil
1 tsp ground coriander
kosher salt & pepper, to taste

In a bowl, combine the bulgur, Swiss chard, basil, parsley and green onion. Mix together gently and season with salt and pepper. Add the lemon juice, olive oil, coriander and mix again until combined. Serve immediately or chill in the refrigerator until ready to serve.

Recipe by Garden Chef Christina Curry



ATLANTA BOTANICAL GARDEN