Ingredients

* 6 cups cooked bulgur
* 6 TBS plus ½ cup olive oil
* 2 onions, diced
* 4 summer squash squash, diced
* 4 cloves garlic, mashed
* Salt
* 6 lemons, zested and juiced
* 4 cucumbers, diced
* 10 green onions, finely chopped
* 1 bunch basil, leaves finely chopped
* 1 bunch mint, leaves finely chopped
* 1 cup crumbled feta
* Salt and pepper

Procedure

1. First, prepare the bulgur according to the recipe.
2. Next, heat the olive oil in a sauté pan over medium heat. Add onion and cook until soft, about 10 minutes.
3. Add the squash and cook until tender (7-10 minutes). Let cool.
4. Mash the garlic into a paste, adding a little bit of salt.
5. Add it to a bowl and top with about 1 cup of lemon juice. Let sit for ten minutes.
6. After ten minutes, add the ½ cup of olive oil and place in blender or covered container.
7. Shake or blend until emulsified.
8. Place the bulgur, squash, cucumber, green onions, basil, mint and feta in a bowl.
9. Top with the dressing and toss to combine. Season with salt and pepper.