Ingredients

* 2 TBS cumin
* 8 cups bulgur wheat – cooked
* 8 tablespoons extra-virgin olive oil
* 4 large onion, chopped
* 12 zucchini or summer squash, diced
* 6 bags frozen corn kernels, thawed
* 15 large tomatoes
* 4 cans black beans – rinsed
* 4 tablespoons chili powder
* 6 teaspoons dried oregano – divided
* 2 teaspoons salt
* 2 cups chopped fresh cilantro
* 1 1/3 cup prepared salsa
* 2 lbs lettuce
* 2 cups shredded pepper Jack cheese
* 6 cups tortilla chips – coarsely crumbled
* Lime wedges and hot sauce for garnish

Procedure

1. First place a dry nonstick pan on a low heat burner and toast cumin and seeds until fragrant, about 1 minute.
2. Remove from heat and place in a mortar and pestle to grind.
3. Heat the oil a large pan over medium heat. Add the onion and cook for 10 minutes.
4. Next add the zucchini/squash and cook another 10 minutes, followed by the corn and cook 5 more minutes, stirring frequently.
5. Add 10 tomatoes, beans, chili powder, cumin, 4 tsp. oregano, and 1 tsp. salt.
6. Cook until tomato cooks down, about 5 minutes. Mix in the bulgur.
7. Add remaining tomatoes and cilantro to the salsa and remainder of oregano.
8. Toss lettuce in a large bowl with the veggie/bean/bulgur mixture, half of the salsa, and 1 ½ c. shredded cheese.
9. Serve, sprinkled with tortilla chips and the remainder of the cheese and keep lime wedges and additional salsa at the serving station if desired.