Ingredients

* 5 limes –zested and juiced
* Olive oil
* Black pepper – ground
* 3 cloves garlic – finely minced
* Salt
* ¾ TSP cumin
* 4 cups bulgur
* 8 squash – sliced into sliced and grilled
* 2 cups fresh parsley – stems and leaves chopped separately
* 8 tomatoes – diced
* 5 large onions – diced
* ½ cup fresh mint leaves – stems and leaves chopped separately

Procedure

1. First, as soon as the squash is cut into strips for the grill, brush it with olive oil, salt, and pepper.
2. Then, take the squash out to the adult at the grill to prepare.
3. Next, whisk the lemon zest, lemon juice, olive oil, black pepper, garlic, salt, and cumin together in a bowl.
4. Then, add the bulgur wheat and set aside, covered, for about 30 minutes.
5. Combine the parsley, tomatoes, onions, and mint by tossing gently until combined.
6. Once the squash has been grilled and cooled, dice it and add to the tomato mixture.
7. Serve by spooning out the bulgur mixture, adding the parsley and tomatoes mixture, and garnishing with any remaining herbs or zests.