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Tabbouleh Salad

3 cups finely chopped parsley
1 cup bulgur wheat
3 medium tomatoes
4 scallions, white and green parts chopped
2 tablespoons chopped mint
2 medium lemons, juiced
½ cup olive oil
Salt
Iceberg lettuce leaves

- Place the bulgur wheat in a bowl and cover with boiling water. Soak the wheat for about 30 minutes.
- Place the parsley in a bowl. Add all the vegetables.
- Using your hand squeeze out the water from the wheat, a handful at a time, and add to the parsley.
- Mix the salad well.
- Add the olive oil and the lemon juice. Mix well.
- Add the salt, to taste, until you have a good balance between the lemon and the salt.
- Serve the tabbouleh on iceberg lettuce leaves so people can make lettuce wraps.