

Quick Bulgur Salad with Corn, Feta, and Basil

Though it satisfies like a pasta salad, bulgur salad requires a lot less attention (and less time near a hot stove, when summer weather hits). It's also cheap, a bit healthier, and seems to get tastier after a day or two in the fridge.

To make the bulgur, you simply dump it into in a mixing bowl, add hot water, and let it soak for half an hour.

TIME: 30 minutes

MAKES: 4 to 6 servings

1 cup bulgur

1 cup boiling water

Kernels from 2 ears of corn

1/2 cup finely chopped parsley

1/2 cup finely chopped basil

3/4 cup crumbled feta cheese

1/4 cup olive oil

Juice from 1 large lemon

Salt and freshly ground pepper

Place the bulgur in a small mixing bowl. Add boiling water, stir, and let sit 30 minutes.

Meanwhile, blend corn, herbs, feta, olive oil, and lemon juice in a medium bowl. Add bulgur, season with salt and pepper, and serve at room temperature.