

BULGUR AND CHICKPEA SALAD WITH POMEGRANATE SEEDS

(from the Bewitching Kitchen)

1 cup bulgur
1/2 tsp salt
1 can chickpeas, drained and rinsed
1/4 tsp paprika
2 Tablespoons olive oil
juice of 1 lemon
fresh mint leaves
fresh pomegranate seeds
1/2 preserved lemon, cut in small pieces (optional)
salt and pepper for final seasoning

Cook the bulgur in a large volume of salted water for 8 to 10 minutes. Drain and rinse briefly with cold water. Reserve.

Place the drained chickpeas in a microwave-safe bowl, sprinkle some paprika and microwave for 15 seconds or so. Let them cool briefly. Add the chickpeas to the bulgur in a serving bowl. Add mint leaves to taste, drizzle olive oil and lemon juice, mix everything well. Finally add pieces of preserved lemons (if using) and pomegranate seeds. Adjust seasoning, and serve.