

Sorghum Tabbouleh



FOODSERVICE



SERVING SIZE: 6

Ingredients

- 1 cup **Furmano's Fully Cooked Sorghum**, Drained & Rinsed
- 1 cup Parsley, Chopped
- 1 cup Cucumbers (1/4" Diced)
- 1 cup **Furmano's Salsa Style Diced Tomatoes**
- 1/3 cup Mint, Chopped
- 1/3 cup Green Onion, Sliced
- 1/3 cup Olive Oil
- 1/4 cup Fresh Lemon Juice
- 2 tablespoons Fresh Garlic, Minced
- As Needed Salt To Taste
- As Needed Pepper to Taste

In This Recipe



Fully Cooked Sorghum - 24 oz.



Fully Cooked Sorghum - 96 oz.

Preparation

1. Combine Diced Tomatoes and Cucumber in a bowl, stir and set aside. Let sit for ten minutes.
2. In a mixing bowl add Sorghum, Mint, Parsley, Green Onion, Cucumber and Tomato. Set Aside.
3. Whisk Olive Oil, Lemon Juice and Garlic.
4. Pour Dressing over Sorghum mixture. Let marinate for fifteen minutes.

