
Kuwait Flag Taboule

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 3/4 cup cherry tomatoes, quartered
- 3/4 cup cucumbers, diced
- 3/4 cup parsnip, diced very small
- 1/2 cup black olives, diced
- 3 cups parsley, finely chopped
- 3 tablespoons fresh mint, chopped

Dressing:

- 3 tablespoons lemon juice
- 3 tablespoons olive oil
- 1/4 teaspoon salt
- pinch of black pepper or to taste
- 1 garlic clove, minced (optional)
- 1/2 tsp green chili, minced (optional)

Instructions:

1. Have all the ingredients for the salad chopped and diced and ready to go. Then mix the dressing ingredients together and set aside. Have your serving bowl also ready.
2. In a medium sized bowl, combine the parsley, mint and a 1/4 cup of the parsnip. Add about half of the dressing and mix to combine. Spoon into the serving bowl and spread to make a "bed" for the rest of the ingredients to go on top.
3. Now carefully place the olives on the left side of the bowl making it into the shape of the black part of the Kuwait flag. Then take what's left of the parsnip and place it in the middle to make the white part of the flag. I found it easier to use my hands for the process instead of a spoon. Then place the chopped cucumber on the top and the tomatoes on the bottom.
4. Serve the bowl with some dressing on the side for your guests to drizzle on top and that way you can keep the shape of the flag. Otherwise once everyone has seen your creation and snapped or instagrammed it, just add a little more dressing and mix it all up ready to be enjoyed.