

Southwestern Barley Salad

written by The Recipe Exchange | June 28, 2015

Ingredients

1 cup barley (uncooked)
1 cup sweet corn kernels
1 1/2 cups grape tomatoes (halved)
1/4 cup chopped cilantro fresh
4 stalks green onions (thinly sliced)
2 lime (large)
1/4 cup olive oil
2 tsps kosher salt (plus more to taste)
1 1/4 tsps granulated sugar
1/2 tsp garlic powder
1/4 tsp ground black pepper (freshly, plus more to taste)

Directions

Do ahead: Cook barley according to package instructions until tender (generally, boil for approx 1 hour in a large pot of salted water) Drain cooked barley in colander. Rinse, tossing, with cold water until starchiness is washed off.

In a large mixing bowl, combine remaining ingredients. Stir to combine well. Add rinsed/drained cooked barley. Stir to combine. Add additional kosher salt and pepper as needed. Let salad chill 1-2 hours, covered, for flavors to meld before serving.