

# Southwestern Barley Salad

## 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.