

## Corn-and-Barley Salad

Active **25 min**; Total **50 min**

Serves **4 to 6**

- 1/2 cup** pearled barley
- 3/4 cup** walnuts
- 3 cups** fresh corn kernels  
(from about 4 ears)
- 1/4 cup** chopped dill
- 1/4 cup** snipped chives
- 3/4 cup** chopped pitted mild  
green olives
- 3 Tbsp.** fresh lemon juice
- 1/4 cup** extra-virgin olive oil
- Salt and pepper**

**1.** Preheat the oven to 375°.

In a medium saucepan of salted boiling water, cook the barley until just tender, about 25 minutes. Drain well and spread out on a plate to cool completely.

**2.** Meanwhile, spread the walnuts in a pie plate and toast for about 12 minutes, until golden. Let cool, then coarsely chop.

**3.** In a bowl, toss the barley with the corn, walnuts and all of the remaining ingredients. Season with salt and pepper and serve.

**MAKE AHEAD** The salad can be made up to 6 hours ahead and refrigerated. Serve it at room temperature.