

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 min-
utes. Drain well and spread out
on a plate to cool completely.

2. Meanwhile, spread the wal-
nuts 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.