

Toasted Barley Salad with Broccoli

From *www.bonappetit.com*

4 tablespoons olive oil, divided
1/2 cup pearl barley, rinsed
Kosher salt
1 garlic clove, thinly sliced
1 anchovy fillet packed in oil, drained
1/2 head broccoli, chopped
Freshly ground black pepper
3 tablespoons (or more) white wine vinegar
1/2 cup fresh flat-leaf parsley leaves
1/4 cup roasted almonds, chopped

- Heat 1 Tbsp. oil in a small pot over medium heat. Add barley and toast, stirring occasionally, until golden, about 5 minutes. Add 3 cups water and bring to a boil; season with salt. Cook until tender, 25–30 minutes.
- Heat remaining 3 Tbsp. oil in a large skillet. Add garlic and anchovy and cook, stirring occasionally, until garlic is just golden, about 2 minutes.
- Add broccoli; season with salt and pepper and cook until crisp-tender and bright green, 8–10 minutes.
- Add barley and cook, tossing until warmed through.
- Add vinegar; season with salt, pepper, and more vinegar, if desired.
- Mix in parsley and almonds just before serving.



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