



Black Bean, Barley, and Fresh Corn Salad

- 2 cups water
- 1 cup barley
- 1 ½ cup corn kernels, cut fresh from the cob or frozen
- 1 cup fresh cherry tomatoes, halved or quartered
- ½ cup finely chopped cilantro leaves
- 1 red bell pepper, seeded and diced
- ¼ cup chopped scallions
- ½ cup finely chopped red onion
- 3 cups cooked black beans, well drained
- ¼ cup fresh lemon juice
- 2 Tablespoons Baklouti Green Chili Fused Olive Oil
- ½ teaspoon hot pepper sauce
- ½ teaspoon ground cumin
- ½ teaspoon salt
- ½ teaspoon black pepper
- 1 head Bibb lettuce leaves, rinsed and left whole

Bring the water to a boil in a saucepan. Stir in the barley, cover, and simmer for about 30 minutes, or until the barley is tender. Rinse the barley under cold running water and drain well.

In a large bowl toss the barley with all the remaining ingredients. Cover and chill before serving atop the lettuce leaves.