

# Warm Cauliflower and Herbed Barley Salad

From – *bonappetit.com*

½ cup pearly barley  
Kosher salt  
1 Tbsp finely grated lemon zest  
3 Tbsp fresh lemon juice  
1 Tbsp mayonnaise  
1 tsp Dijon mustard  
6 Tbsp olive oil, divided  
freshly ground black pepper  
1 head cauliflower, cut into florets  
15oz can butter beans or other white bean  
½ cup flat leaf parsley leaves, divided  
2 Tbsp fresh tarragon leaves, divided

- Place barley in a large saucepan; add water to cover by 2 inches. Season with salt. Bring to a boil and cook until tender, 25-30 minutes. Drain; run under cold water. Set aside.
- Meanwhile, whisk lemon juice, mayonnaise, mustard and 5 Tbsp olive oil in a medium bowl until emulsified. Season with salt and pepper to taste. Set aside.
- Heat remaining 1 Tbsp olive oil in a large skillet over medium heat. Add cauliflower; cook, turning occasionally, until browned in spots, 10-12 minutes. Add 2 Tbsp water, cover, and cook until just tender, about 2 minutes longer. Season with salt and pepper.
- Transfer cauliflower to a large bowl, add beans, ¼ cup parsley, 1 Tbsp tarragon, reserved barley, and half the dressing. Toss to coat. Season to taste with salt and pepper.
- Divide salad among 4 bowls; drizzle remaining dressing over. Garnish with lemon zest, and ¼ cup parsley, and 1 Tbsp tarragon.



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