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# *Confetti Barley Salad*

**Prep Time:** 15 mins

**Cook Time:** 45 mins

**Total Time:** 1 h

## **Ingredients**

- 5 cup(s) water
- 1 cup(s) barley, pearl
- 2 cup(s) succotash, frozen, thawed
- 1/4 cup(s) vinegar, white wine
- 3 tablespoon oil, olive
- 1 tablespoon mustard, dijon-style
- 2 teaspoon oregano, fresh, or 1/2 teaspoon dried oregano
- 2 clove(s) garlic, minced
- 1/2 teaspoon salt
- 1/4 teaspoon pepper, black ground
- 1 cup(s) pepper(s), red, bell
- 1/3 cup(s) olives, pitted, ripe, sliced
- sprig(s) fresh herbs, (optional)



## **Preparation**

1. In a large saucepan, bring the water to boiling. Stir in barley; reduce heat. Cover and simmer for 45 to 50 minutes or just until barley is tender, adding succotash for the last 10 minutes of cooking; drain. Rinse with cold water; drain again.
2. Meanwhile, for dressing, in a screw-top jar, combine vinegar, oil, mustard, oregano, garlic, salt, and black pepper. Cover and shake well. Set aside.
3. In a large bowl, stir together the barley mixture, sweet pepper, and olives. Shake dressing. Pour the dressing over barley mixture; toss gently to coat. Serve immediately, or cover and refrigerate for up to 24 hours. If desired, garnish with fresh herb sprigs.