

## ***Kale/Barley Salad***

1/4 cup plus 2 Tbsp. extra-virgin olive oil; more for drizzling  
2 tablespoons white wine vinegar  
2 tablespoons (packed) light brown sugar  
1/2 teaspoon finely grated orange zest  
Kosher salt, freshly ground pepper  
1 bunch Tuscan kale, center ribs and stems removed, leaves cut into 1-inch squares  
1/4 cup minced shallots  
3 medium golden beets (about 1 bunch), trimmed  
1 1/4 cups pearl barley  
4 ounces feta, crumbled  
2 teaspoons (or more) unseasoned rice vinegar



## **INGREDIENT INFO**

Tuscan kale, also called black kale, dinosaur kale, Lacinato kale, or cavolo nero, has long, narrow, very dark green bumpy leaves and is available at farmers' markets and some supermarkets.

## **INSTRUCTIONS**

Whisk 1/4 cup oil, white wine vinegar, sugar, and orange zest in a large bowl to blend; season with salt and pepper. Add kale and shallots; mix until completely coated. Cover and chill until kale is tender, at least 3 hours.

Meanwhile, preheat oven to 375°. Arrange beets in a small baking dish and drizzle with a little oil. Season with salt and turn beets to coat. Cover with foil. Bake beets until tender when pierced with a thin knife, about 45 minutes. Let cool completely. Peel beets. Cut into 1/4-inch pieces (you should have about 2 cups).

Cook barley in a large pot of boiling salted water until just tender, about 45 minutes. Drain barley and spread out on a rimmed baking sheet; let cool completely.

Add beets, barley, and feta to kale. Drizzle salad with remaining 2 tablespoons oil and 2 tablespoons rice vinegar; fold gently to combine. Season to taste with pepper and more rice vinegar, if desired

Salad can be made 2 days ahead. Cover and chill.