SOUTHERN VACATION
WITH SMOKED PAPRIKA VINAIGRETTE

RECIPE BY URBAN ROOTS YOUTH
CHEF COACH: TRE HARDY, PERSONAL CHEF, OPHELIA MODERN KITCHEN

Makes 8 (1-cup) servings

SALAD MIX
1/2 cup uncooked red rice
1/2 cup uncooked pearled barley
1 cup sliced celery
1 cup small cherry tomatoes, halved
1 cup shredded kale or chopped Swiss chard (include stems)
¾ cup chopped radishes
¾ cup chopped kohlrabi
½ cup chopped sugar snap peas
8 cups mixed baby salad greens

DRESSING INGREDIENTS
⅔ cup canola oil
¼ cup white wine vinegar
1 Tbsp. maple syrup
1 Tbsp. Dijon mustard
2 tsp. Worcestershire sauce
1 tsp. smoked paprika
½ tsp. salt
¼ tsp. finely chopped garlic

TOPPER
½ cup crumbled goat cheese
¼ cup chopped fresh chives

DIRECTIONS
1. In two sauce pans, cook red rice and barley according to package directions. Let cool.
2. Meanwhile, mix remaining salad ingredients, except the greens, in a large bowl. Stir in rice and barley.
3. To make the dressing, process all the dressing ingredients in a blender until smooth.
4. Spoon the salad mixture over the greens. Drizzle with dressing and sprinkle with cheese and chives.