Wheat Berry Citrus Salad with Red Onion Vinaigrette

Ingredients:

For the dressing:

2 teaspoons olive oil
1 medium onion, thinly sliced
1 garlic clove, minced
1/2 teaspoon fresh thyme
3/4 cup olive oil
1/2 cup cider vinegar
2 tablespoons balsamic vinegar
1 teaspoon lime juice
Salt and pepper to taste

For the salad:

 1 cup wheat berries
 2 medium blood oranges or other citrus fruit
 1/2 cup feta cheese
 2 tablespoons parsley, chopped
 1 cup celery, fennel, or radishes, diced

Directions:

- 1. For the dressing: heat 2 teaspoons olive oil in a pan over medium heat. Add the onions, season with salt and pepper, and cook until soft, about 10 minutes. Add the garlic and thyme and cook 1 2 minutes.
- 2. Transfer onion mixture to a blender and add the vinegar, olive oil, lime juice, and a pinch of black pepper.
- 3. For the salad: bring 4 cups of water to a boil in a medium sauce pan. Add wheat berries. Reduce to a simmer and cook until wheat berries are tender, about 25 30 minutes. Drain.
- 4. In a medium bowl, combine the warm wheat berries with 6 tablespoons of the vinaigrette. Stir to combine. Cut the blood oranges into segments and dice small. Add the orange pieces, feta, and parsley, gently toss and serve.

Nutrition Facts Serving Size 1/2 cup (134g) Servings Per Container 8		
Amount Per Serving		
Calories 340 Calor	ies from	Fat 220
% Daily Value*		
Total Fat 25g		38%
Saturated Fat 4g		20%
Trans Fat 0g		18
Cholesterol 10mg		3%
Sodium 100mg		4%
Total Carbohydrate	23g	8%
Dietary Fiber 5g		20%
Sugars 4g		
Protein 5g		
Vitamin A 6% • V	Vitamin (0 30%
Calcium 8% • I	Iron 6%	
*Percent Daily Values are bas diet. Your daily values may be depending on your calorie ne Calories:	e higher or l	
Total Fat Less than Saturated Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Dietary Fiber Calories per gram:	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

For more information, please contact: Benteh Nuutah Valley Native Primary Care Center Wellness Center (907) 631-7630 southcentralfoundation.com



Source: https://oldwayspt.org/recipes/wheat-berry-salad-blood-orangesfeta-and-red-onion-vinaigrette