

Less than 45 minutes

Serves 6-8

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Ingredients

Dressing:

- 1 tub (120g) hummus
- ½ cup (125ml) plain double-cream yoghurt
- 3 Tbsp (45ml) olive oil
- 3 Tbsp (45ml) lemon juice
- Salt and milled pepper

- 1 packet (800g) PnP roasting vegetables (butternut, red peppers, baby marrows and red onions)
- 3 cups (750ml) cooked barley
- Salt and milled pepper
- Handful rocket and basil, for serving

Method

1. Combine dressing ingredients and set aside.
2. Cook vegetables over medium coals until tender and chargrilled.
3. Toss vegetables and barley together. Season.
4. Spoon over rocket and dollop with dressing.
5. Garnish with basil and serve as a side with your choice of meat.

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