

## Spelt Berry Tabbouleh with Jalapeño Honey Vinaigrette



### Ingredients:

- **2.27 kg The Annex Spelt Berries**
- 454g Raisins
- 1.21kg Parsley
- 605g Mint
- 908g Cucumber, diced
- 1.13kg Cherry Tomatoes, halved
- 378g Scallions, minced
- 378g Red Onion, diced
- 1.36kg Jalapeño, stemmed & seeded
- 454g Lemon Juice
- 151g Honey
- 227g Garlic, minced
- 908g Olive Oil

**Total: 10.43kg**

### Directions:

Place spelt in a bowl with enough lukewarm water to cover the berries; cover and let sit for 2 hours or keep overnight. Drain the spelt berries. Place in a pot with 10.64 kg of water and bring to a boil for 30 mins. Once cooked, drain and place in refrigerator. Place raisins in small bowl with cold water and set aside.

Wash parsley, mint, cucumber, cherry tomatoes, scallions and jalapeño. Prep cucumber, cherry tomatoes, scallions, red onion, jalapeño and garlic. Place mint and parsley leaves and stems into a bowl of a food processor and pulse a few times; you want bite sized pieces.

To prepare vinaigrette - Add jalapeño, lemon juice, honey and garlic to food processor and pulse; 30-60 seconds. With the machine on high slowly add olive oil and continue processing until emulsified; season with salt and pepper to taste. Drain raisins. Place cucumbers, cherry tomatoes, scallions, raisins, spelt berries, parsley and mint in a large bowl. Pour jalapeño vinaigrette over the tabbouleh and toss well. Check for seasoning and adjust accordingly.

### Chef Notes:

*For mild salad, eliminate jalapeños. For a spicier salad, leave the seeds and/or add a second jalapeño*

**Yield: Approx. 60 servings**