

## **Wheat Berry Salad with Herbs, Tomatoes, and Olives**

Recipe 90 of 365

Think of wheat berries as your new blank slate – add any chopped leftover veggies, roasted meats, tofu, or canned tuna to the salad, or serve it on a big bed of greens for a satisfying lunch.

TIME: 15 minutes (with cooked berries)

MAKES: 4 servings

2 cups cooked wheat berries ([click here for a master recipe](#))

2 tablespoons extra virgin olive oil

Zest and juice of 1 large lemon

3 large Roma tomatoes, chopped

2 packed tablespoons each chopped fresh chives, mint, and parsley

1/2 cup pitted Kalamata olives, sliced

2 tablespoons capers

Mix all the ingredients together in a large mixing bowl until well blended. Enjoy!