

Warm Farro Salad with Fig-Pomegranate Vinaigrette



Servings:
8 servings

Prep Time:
15 min

Cook Time:
30 min

Ingredients

- 1 tbsp **Olive Oil**
- 2 each **Shallots, medium, sliced**
- 1 cup **Farro, rinsed**
- 2 quarts **Vegetable Broth, unsalted**
- 1/2 tsp **Salt**
- 1/2 tsp **Pepper**
- 5 oz **Greens (We used Watercress & Micro Arugula)**, sub with Frisee or Endive
- 3 each **Red Beets, small, steamed, peeled, quartered**
- 4 each **Radishes (or sub with Watermelon Radishes)**, thinly sliced
- 3 tbsp **Pistachios, rough**

Method of Preparation

Step 1

In a saucepan cook shallots for 2 minutes. Add farro and cook an additional 2 minutes, stirring occasionally to toast the grains.

Add vegetable broth, salt, pepper and bring to a boil.

Once boiling reduce heat to medium and leave uncovered for 30 minutes until the farro is soft. Drain off any extra liquid.

Step 2

In a bowl combine all the vinaigrette ingredients, except the olive oil and pomegranate seeds. Whisk to combine.

Slowly stream in olive oil while whisking to emulsify vinaigrette. Add in pomegranate seeds and keep off to the side.

Step 3

Add half of the vinaigrette to the warm farro, toss and let sit for 10 minutes.

Step 4

In a large bowl add greens as the base. Evenly arrange all the salad fixings over the greens, except for the farro.

Drizzle with the remaining vinaigrette.

Step 5

Top salad with the warm farro.

chopped

- 4 oz **Goat Cheese**, crumbled
- 1/4 cup **Figs, dried or fresh**, sliced
- 1/4 cup **Pomegranate Seeds**
- 1/4 cup **Pomegranate Juice**, {Vinaigrette}
- 3 tbsp **Fig Preserves**, {Vinaigrette}
- 2 tbsp **Apple Cider Vinegar**, {Vinaigrette}
- 2 tsp **Dijon Mustard**, {Vinaigrette}
- .25 tsp **Salt**, {Vinaigrette}
- .25 tsp **Pepper**, {Vinaigrette}
- .25 cup **Olive Oil**, {Vinaigrette}
- 1/4 cup **Pomegranate Seeds**, {Vinaigrette}

Garnish with goat cheese, figs and pomegranate seeds.

Enjoy!

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