

Farro and Green Olive Salad with Walnuts and Raisins

Ingredients

1 1/4 cups farro (1/2 pound)
Fine sea salt
1 cup walnuts (3 1/2 ounces)
2 1/2 cups pitted green olives, preferably Castelvetrano, chopped (11 ounces)
4 scallions, white and light green parts only, finely chopped
1/3 cup snipped chives
2 tablespoons golden raisins
1/2 teaspoon crushed red pepper
1/4 cup extra-virgin olive oil
3 tablespoons fresh lemon juice
1 tablespoon honey
Shaved Pecorino cheese, for serving

Instructions

1. Preheat the oven to 375°F. In a medium saucepan, combine the farro with 4 cups of water and 1/2 teaspoon of salt. Bring to a boil and simmer, partially covered, until the farro is tender, about 20 minutes. Drain the farro and spread it on a baking sheet to cool.
2. Meanwhile, place the walnuts in a pie plate and toast for 5 to 7 minutes, until lightly golden and fragrant. Let cool, then coarsely chop.
3. In a large bowl, combine the farro, walnuts, olives, scallions, chives, raisins, crushed red pepper, olive oil, lemon juice and honey and season with salt. Toss well. Transfer the salad to a platter, garnish with the cheese and serve.

Pair with Cooper-Garrod Wines

www.garrod farms.com