



Simple | Healthy | Delicious

Farro Salad with Tomatoes and Herbs



INGREDIENTS

4 cups water

10 ounces farro

2 teaspoons salt, plus more to taste

1 pound tomatoes, seeded and chopped

1/2 sweet onion, chopped

1/4 cup snipped fresh chives

1/4 cup chopped fresh Italian parsley leaves

1 large garlic clove, minced

2 tablespoons balsamic vinegar

Freshly ground black pepper

1/4 cup extra-virgin olive oil

Salt to taste

DIRECTIONS:

1. Add the tomatoes, onion, chives, and parsley to the farro as directed on the package, and toss to combine.
2. In a medium bowl, whisk together the garlic, vinegar, salt, pepper, and olive oil. Add the vinaigrette to the salad and toss to coat.
3. The salad can be refrigerated overnight. Bring to room temperature before serving.