

INGREDIENTS

- 1 ½ cups Emmer/Farro
- 1 tsp Orange Zest
- 1 tbsp Orange Juice
- 1 tbsp Lemon Juice
- 1 tbsp Ginger, grated
- ¼ cup Olive Oil
- 1/3 cup Golden Raisins
- ¼ cup Dried Cherries
- 2 Green Onions
- 1/3 cup Roasted Pistachios
- ¼ cup Mint, chopped
- 2 tbsp Cilantro, chopped
- Salt, to taste

DIRECTIONS

1. Bring a pot of water to boil and add emmer/farro. Cook until grain is al dente. Drain.
2. Mix the orange zest, orange juice, lemon juice, ginger, oil and salt in a large bowl.
3. Add the emmer/farro to the dressing with dried fruit and toss. Let stand to cool. Add green onions, pistachios, mint and cilantro. Add salt to taste.



Farro Salad

Dairy-Free | Vegetarian | Vegan

Yield:
6 Servings

Prep Time:
15 Min

Cook Time:
20 Min