INGREDIENTS

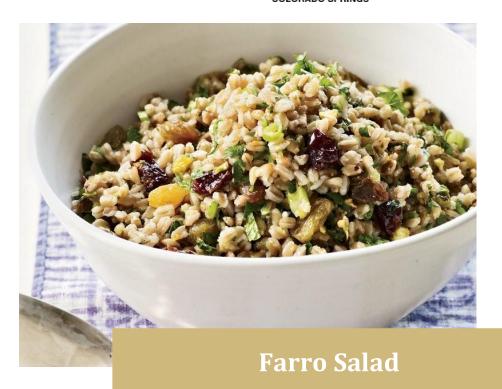
- 1 ½ cups Emmer/Farro
- 1 tsp Orange Zest
- 1 tbsp Orange Juice
- 1 tbsp Lemon Juice
- 1 tbsp Ginger, grated
- ¼ cup Olive Oil
- 1/3 cup Golden Raisins
- ¼ cup Dried Cherries
- 2 Green Onions

- 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.





Dairy-Free | Vegetarian | Vegan

Yield: Prep Time: Cook Time: 6 Servings 15 Min 20 Min