

FARRO WITH WILD MUSHROOMS AND HERBS

8 SERVINGS In this creamy, risotto-like side, arborio rice is replaced with healthier whole-grain farro.

2 cups semi-pearled farro

Kosher salt

2 Tbsp. (or more) olive oil

4 cups (about 8 oz.) assorted fresh mushrooms (such as chanterelle, porcini, lobster, maitake, and crimini), cut into 1" pieces
Freshly ground black pepper

1 cup low-sodium chicken broth

½ cup (½ stick) unsalted butter, cut into ½" cubes

2 Tbsp. chopped flat-leaf parsley

2 Tbsp. chopped fresh chives

2 Tbsp. chopped fresh thyme

INGREDIENT INFO: Semi-pearled farro is available at Italian markets and natural foods and specialty foods stores.

Cook farro in boiling salted water until tender, about 20 minutes. Drain, let cool, and set aside. **DO AHEAD:** Farro can be made 2 days ahead. Cover and chill.

Heat 2 Tbsp. oil in a large heavy skillet over medium-high heat until it shimmers (the oil needs to be very hot to crisp the mushrooms). Working in batches, add a single layer of mushrooms to skillet. Cook, turning once, until crisp and cooked through, 4–5 minutes. Transfer to a plate; season with salt and pepper.

Bring broth to a simmer in a medium saucepan over medium heat. Add farro and cook, stirring often, until heated through. Season farro with salt and pepper. Add butter and stir vigorously to combine and create a creamy texture. Add mushrooms, parsley, chives, and thyme; stir just to evenly incorporate. Serve immediately.