

FARRO SALAD W/TOMATOES AND HERBS

4 cups water

10 ounces farro (about 1-1/2 cups)

2 tsps salt, plus more to taste

1 pound tomatoes, seeded and chopped

½ sweet onion, chopped

¼ cup snipped chives

¼ cup finely chopped Italian parsley

1 large garlic clove, minced

2 T balsamic vinegar

Freshly ground black pepper

¼ cup extra-virgin olive oil

Combine water, farro, and salt in a saucepan. Bring to a boil over high heat. Reduce the heat to medium-low, cover, and simmer until farro is tender, about 30 minutes. Drain well; transfer to large bowl to cool.

Add tomatoes, onion, chives, and parsley. Combine.

Whisk together garlic, vinegar, salt, pepper, and olive oil. Add vinaigrette to the salad and toss.

This salad can be refrigerated overnight. Bring to room temperature before serving.