

Arugula Salad with Farro, Goat Cheese and Roasted Pepitas



SERVING SIZE: 4

Ingredients

- 3 cups Arugula
- 1/2 cup Goat Cheese, crumbled
- 1/4 cup Honey Crisp Apple, diced
- 1 cup **Furmano's Fully Cooked Farro, Drained & Rinsed**
- 1/3 cup Green Onion, Sliced
- 1 1/2 cups Apple Vinaigrette
- 1/4 cup Pepitas
- 2 teaspoons Black Pepper

In This Recipe



Fully Cooked Farro - 24 oz.



Fully Cooked Farro - 96 oz.

Preparation

1. Preheat oven to 325F and line a small sheet pan with parchment paper. Place Pepitas on baking sheet. Bake for 15 minutes, then toss with Pepper. Reserve.
2. In a medium sized mixing vessel combine Arugula, Goat Cheese, Farro, Green Onion, Apples, and Dressing. Toss to combine.
3. Add roasted Pepitas to garnish.

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