

Chipotle Farro



FOODSERVICE

SERVING SIZE: 6

Ingredients

- 2 tablespoons Butter
- 1/2 cup Diced Onions
- 2 teaspoons Chipotle Chili Powder
- 1 1/2 teaspoons Salt
- 1/4 teaspoon Oregano, Dry
- 1 1/2 teaspoons Garlic, minced
- 1 1/2 teaspoons Cumin
- 1/2 cup **Furmano's All Purpose Crushed Tomatoes**
- 2 cups **Furmano's Fully Cooked Farro**, Drained & Rinsed

In This Recipe



Fully Cooked Farro - 24 oz.



Fully Cooked Farro - 96 oz.



Pouch Concentrated
Crushed Tomatoes

Preparation

1. In a large saute pan over medium heat, add Butter.
2. Next, add Onion and saute until translucent.
3. Add Chipotle Powder, Salt, Garlic, Oregano and Cumin. Stir for 2 minutes.
4. Next, add Crushed Tomatoes. Stir to incorporate flavors.
5. Finally, add Farro. Stir to coat and heat to 165°. Serve.

Copyright 2024 Furmano's. All Rights Reserved.

