Gochujang Farro Bowl

FURMANO'S
GREAT TASTE IS A FAMILY TRADITION
FOODSERVICE



SERVING SIZE: **2**

Ingredients

- 2 tablespoons Gochujang Paste
- 1 tablespoon Canola Oil
- 2 tablespoons Rice Vinegar
- 2 tablespoons Sugar
- 2 tablespoons Soy Sauce
- 1/8 teaspoon Minced Garlic
- 1 each Hard Boiled Egg
- 1/2 cup Shredded Red Cabbage
- 1/2 cup Shredded Green Cabbage
- 2 cups **Furmano's Fully Cooked Farro**
- 1/4 cup Julienne Snap Peas
- 1/4 cup Sliced Green Onions
- 1 each Plum Tomatoes, halved and roasted

In This Recipe



Fully Cooked Farro - 24 oz.



Fully Cooked Farro - 96 oz.

Preparation

1. Prepare Gochujang Dressing by placing all ingredients in a small bowl and whisking until incorporated.
2. Construct bowls by placing Farro in the center of the bowl. Surround Farro with groupings of each of the other ingredients.
3. Top with dressing and serve.

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