

Warm Farro Salad with Roasted Vegetables and Gouda



FOODSERVICE

SERVING SIZE: 8

Ingredients

- 1/2 cup Carrots, peeled, halved and sliced
- 1/2 cup Mushrooms, Diced
- 3 tablespoons Fresh Garlic, Minced
- 1/4 cup Red Onion, Sliced
- 2 tablespoons Olive Oil
- 1 teaspoon Kosher Salt
- 1/2 teaspoon Black Pepper
- 1 cup Radicchio, Cored and Sliced into Chunks
- 1 1/4 cups **Furmano's Fully Cooked Farro**, Drained & Rinsed
- 1/4 cup Gouda, cut in small cubes
- 3 tablespoons Parsley, Chopped
- 3 tablespoons Balsamic Vinaigrette

In This Recipe



Fully Cooked Farro - 24 oz.



Fully Cooked Farro - 96 oz.

Preparation

1. Preheat oven to 400F.
2. Combine the Carrots, Mushrooms, Garlic, and Onion in a large bowl. Add Olive oil, Salt, and Pepper, and toss to coat. Spread the vegetables on a baking sheet lined with foil and roast for 15 minutes,
3. After 15 minutes, add the Radicchio to the pan, toss to get it covered in a bit of oil, and cook everything for another 10 minutes.
4. In a mixing bowl combine Farro, Roasted Vegetables Gouda and Parsley. Toss with Balsamic Vinaigrette.

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