



Farro Salad with Pecans Feta and Cherries

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

35 mins

Description

This colorful farro salad with toasted pecans dried cherries celery green onion and feta cheese keeps well in the refrigerator for a few days

Ingredients

— - 2 cups water - 1 cup farro - ½ cup chopped celery - ¼ cup crumbled feta cheese - ¼ cup dried cherries - ¼ cup chopped green onions - 2 tablespoons chopped toasted pecans - ½ teaspoon lemon zest - 1 ½ tablespoons lemon juice - 1 tablespoon extra-virgin olive oil - ¼ teaspoon salt - ¼ teaspoon freshly ground black pepper - lemon wedges for serving

Instructions

1. Combine water
2. farro
3. and salt in a small saucepan and bring to a boil. Cover and simmer over low heat until water is absorbed
4. about 20 minutes. Drain
5. spread on a baking sheet
6. and chill 5 minutes. Mix celery
7. feta
8. dried cherries
9. green onion
10. pecans
11. lemon zest
12. lemon juice
13. olive oil
14. salt
15. and pepper in a bowl. Add farro; toss to combine. Serve with lemon wedges.