

Aunt Nellie's®



ITALIAN FARRO SALAD

SERVES: Makes 12 SERVINGS
PREP & COOK TIME: 30 MINUTES
Courtesy of: Lemon Tree Dwelling

INGREDIENTS

- 1 cup uncooked Farro (2 ½ cups cooked)
- 1 can (15 ounces) READ 4 Bean Salad, drained
- ½ cup diced tomatoes
- ½ cup diced cucumbers
- ½ cup chopped pepperoni
- 4 ounces fresh Mozzarella pearls
- ¼ cup sliced black olives
- Fresh basil, for garnish

HOMEMADE VINAIGRETTE

- ⅓ cup olive oil
 - ⅓ cup red wine vinegar
 - 1 garlic clove, minced
 - 1 tablespoon minced basil
 - 1 tablespoon minced red onion
 - ½ teaspoon Dijon
 - ½ teaspoon salt
 - ¼ teaspoon pepper
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INSTRUCTIONS

1. Prepare farro according to package instructions. Set aside to cool.
 2. Combine all ingredients in a large mixing bowl.
 3. In a separate bowl, whisk together vinaigrette ingredients. Add vinaigrette to salad.
 4. Enjoy immediately or refrigerate until ready to serve.
 5. Garnish with fresh basil just before serving.
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