

Toasted Farro and Tomato Salad-first tasted at Central Market

- 2 Tablespoons olive oil
- 1¼ cups faro
- 1 teaspoon salt
- 4 cups water
- 3 Tablespoons olive oil
- 2 Tablespoons red wine vinegar
- 2 Tablespoons chopped lemon thyme
- 1 Tablespoon finely chopped shallot
- ¼ teaspoon salt
- Freshly ground black pepper, to taste
- 1 cup cherry tomatoes, halved
- ⅓ cup crumbled goat cheese

In a medium saucepan, heat olive oil over medium-high heat. Add the faro and stir until begins to toast lightly and become fragrant, about 1- 1½ minutes. Add water and salt, cover, and bring to a boil. Reduce heat and simmer until farro is tender, about 40 minutes. Drain any excess water and cool.

In a medium bowl, combine olive oil, vinegar, lemon thyme, shallot, salt and pepper to taste. Whisk well.

When faro has cooled, add to the dressing along with the tomatoes. Stir to mix. Top with crumbled goat cheese.