

# Mushroom and Farro Salad



**Serves Four as a Side Dish**

## Steps

1. In a medium-size saute pan, heat  $\frac{1}{4}$  cup olive oil over medium-high heat. Add the mushrooms and cook for a few minutes before adding the shallots, garlic and thyme leaves. Cook until the mushrooms have released their juice and are beginning to brown - about 5-7 minutes. Season with salt and pepper. Remove pan from heat.

2. In a large bowl stir together the farro, the remaining  $\frac{1}{4}$  cup olive oil, lemon juice, vinegar, parmesan cheese and parsley, Add the mushroom mixture. Stir and taste for seasonings. Serve immediately.

## Ingredients

$\frac{1}{2}$  cup olive oil, divided  
20 ounce package of crimini mushrooms, sliced  
4 shallots, thinly sliced  
2 cloves garlic, minced  
2 teaspoons fresh thyme leaves  
 $\frac{1}{2}$  teaspoon kosher salt  
 $\frac{1}{4}$  teaspoon freshly ground black pepper

3 cups cooked farro, drained  
 $\frac{1}{4}$  cup fresh lemon juice  
2-3 tablespoons white or red wine vinegar  
\*depending on how tangy you like it.  
 $\frac{1}{2}$  cup parmesan cheese, grated  
 $\frac{1}{4}$  -  $\frac{1}{2}$  cup fresh flat-leaf parsley, finely chopped  
Kosher salt and freshly ground pepper to taste