

SUMMERY FARRO SALAD WITH FRESH HERBS & GRILLED ZUCCHINI



LEMON VINAIGRETTE

- 3 tablespoons lemon juice
- 2 tablespoons white wine vinegar
- 1 1/2 tablespoons honey
- 2 garlic cloves, finely minced or pressed
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup extra virgin olive oil

INGREDIENTS

- 2 medium zucchini squash
- 2 medium summer squash
- 2 tablespoons olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon freshly cracked pepper
- 3 garlic cloves, minced
- 1 1/2 cups cooked farro or quinoa
- 1/2 cup crumbled feta cheese
- 1/2 cup roughly chopped roasted almonds
- 1/4 cup chopped fresh basil

INSTRUCTIONS



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- Slice zucchini and squash lengthwise down the middle, and rub with oil, salt and pepper. Cook over a heated grill until desired doneness, then slice into half moons.
- To make the salad, combine the farro with the squash in a large bowl. Toss in the feta cheese, garlic, almonds and fresh basil.
- In a bowl, whisk together the vinegar, lemon juice, honey, garlic, salt and pepper. Continue to whisk while streaming in the olive oil.
- Add about $\frac{1}{4}$ cup of the dressing to the salad mixture, tossing well. Taste and season with salt and pepper or extra dressing, as needed.
- Enjoy! Store leftover dressing in an airtight container in the fridge.

