



Fall Farro Salad

Serves 8

Ingredients:

- 2 large acorn squash, cut into 1-inch cubes (about 6 cups)
- 1 Tbsp. fresh thyme leaves
- 4 Tbsp. olive oil, divided
- Kosher salt and freshly ground black pepper
- 1½ cups farro
- 3 Tbsp. red wine vinegar
- 2 shallots, thinly sliced
- 3 oz. blue cheese, crumbled (about ½ cup)
- ¼ cup slivered almonds
- ¼ cup dried cranberries

Directions:

1. Preheat oven to 425° F.
2. On two baking sheets, toss together squash, thyme, and 2 tablespoons of the olive oil. Season with salt and pepper. Roast for 20-25 minutes, until the squash is tender.
3. Meanwhile, cook the farro according to the package directions.
4. Combine vinegar and shallots in a medium bowl. Let sit 15-20 minutes, stirring occasionally.
5. Add remaining 2 tablespoons of oil to shallot mixture and whisk to combine.
6. To the mixing bowl add the cooked farro, roasted squash, blue cheese, slivered almonds, and dried cranberries. Serve warmed.