

Farro and Green Bean Salad with Walnuts and Dill



SERVING SIZE: 6

Ingredients

- 1/2 cup Walnuts, Chopped
- 3/4 cup Dill, Chopped
- 2 tablespoons Grapefruit Zest
- 2 tablespoons Shallots, Minced
- 2 tablespoons Olive Oil
- 3 cups Green Beans, Trimmed
- 2 cups **Furmano's Fully Cooked Farro**, Drained & Rinsed
- As Needed Salt
- As Needed Black Pepper
- 1 1/2 tablespoons Lemon Juice

In This Recipe



Fully Cooked Farro - 24 oz.



Fully Cooked Farro - 96 oz.

Preparation

1. Gremolata: Toast the Walnuts in a large skillet over medium-low heat, stirring frequently to ensure they don't burn. Transfer toasted Walnut to a medium bowl, toss with Dill, Grapefruit Zest and Shallots. Set Aside.
2. In a large skillet over medium heat, add oil and just when its about to shimmer add Green Beans. Cook, sauteing frequently until the beans are crisp and tender.
3. Add the Farro directly to the skillet. Toss with beans until well combined and season with Salt and Pepper. Transfer to a large serving bowl. Top with Gremolata. Drizzle Lemon Juice to finish.

