

# Chipotle Farro



**FOODSERVICE**

SERVING SIZE: 6

## Ingredients

- 2 tablespoons Butter
- 1/2 cup Diced Onions
- 2 teaspoons Chipotle Chili Powder
- 1 1/2 teaspoons Salt
- 1/4 teaspoon Oregano, Dry
- 1 1/2 teaspoons Garlic, minced
- 1 1/2 teaspoons Cumin
- 1/2 cup **Furmano's All Purpose Crushed Tomatoes**
- 2 cups **Furmano's Fully Cooked Farro**, Drained & Rinsed

## In This Recipe



Fully Cooked Farro - 24 oz.



Fully Cooked Farro - 96 oz.



Pouch Concentrated  
Crushed Tomatoes

## Preparation

1. In a large saute pan over medium heat, add Butter.
2. Next, add Onion and saute until translucent.
3. Add Chipotle Powder, Salt, Garlic, Oregano and Cumin. Stir for 2 minutes.
4. Next, add Crushed Tomatoes. Stir to incorporate flavors.
5. Finally, add Farro. Stir to coat and heat to 165°. Serve.

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