

# Farro Tahini Bowl



**FOODSERVICE**

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**SERVING SIZE: 2**

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## Ingredients

- 1 cup **Furmano's Fully Cooked Farro**, Drained & Rinsed
- 2 each Roasted Plum Tomato, Halved
- 1/4 cup Kalamata Olives, Pitted and Chopped
- 1/4 cup Crumbled feta cheese
- 1/4 cup Chopped Baby Spinach
- 1 teaspoon Pine Nuts
- 1/2 teaspoon Chopped Oregano
- 1 fluid ounce Olive Oil
- 2 liquid teaspoons Lemon Juice
- 2 liquid teaspoons Tahini Paste
- 1/8 teaspoon Salt

## In This Recipe



Fully Cooked Farro - 24 oz.



Fully Cooked Farro - 96 oz.

## Preparation

1. This recipe is a bowl constructed by evenly distributing the first 5 ingredients in each serving vessel
2. Place the Farro in the center of the bowl. Surround Farro with groups of the other 4 ingredients. Start with Tomatoes above the Farro, followed clockwise by Feta, Kalamata Olive, and Chopped Baby Spinach. Product should completely encircle Farro.
3. Top bowl with Pine Nuts and Chopped Oregano
4. In a small bowl, whisk together Olive Oil, Lemon Juice, Tahini Paste, and Salt to emulsify. Drizzle dressing over bowl.

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