

Farro with Winter Greens, Beets, and Feta

Serves 6 as a side dish

Roast the beets and cook the farro in advance to pull this flavorful side dish together quickly. When assembling, I like to sprinkle the beets and the feta over the dish. You can toss everything together, but be prepared for everything to turn pink thanks to the beets! While any winter green will work in this recipe, I'm partial to red chard.

For the Beets:

1 lb (about 3 medium) beets, trimmed and washed
Olive oil
Salt
Aluminum foil

For the Farro:

2 cups Italian pearled farro, rinsed
6 cups water
Salt

For the Winter Greens:

2 tablespoons olive oil
1 medium yellow onion
2 garlic cloves, minced
1 large bunch Winter Greens (Chard, Collards, and/or Kale), rinsed, ribs removed, and leaves finely sliced (chiffonade)
1 cup crumbled feta cheese
Salt, to taste
Freshly ground black pepper, to taste

Preheat the oven to 400 degrees. Place each beet on a square of foil. Drizzle with olive oil and season with salt. Wrap the foil around each seasoned beet and place on a baking sheet. Bake for 45 minutes or until you can insert a skewer easily into the largest beet that you are roasting. Allow to cool and then unwrap the beets, remove the skin using your fingers (use gloves if you don't want the beets to stain), and chop into small cubes. Set the chopped beets aside or refrigerate if preparing in advance.

Add the water to a medium saucepan and salt it generously. Bring the water to a boil. Add the farro and reduce the heat to a strong simmer. Simmer for 15 minutes until al dente. Drain the farro and let cool. Set the farro aside or refrigerate if preparing in advance.

Heat a large skillet over medium heat. Add the olive oil and then the yellow onion. Sauté, stirring occasionally, until the onion softens and begins to brown, about 5 minutes. Add the garlic cloves and cook until fragrant, about 30 seconds. Stir in the winter greens and cook, stirring often, until they have wilted and

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softened. Add the farro and cook, stirring often, until hot. Season everything with salt and freshly ground black pepper.

Spoon the farro and greens into a large bowl and sprinkle the feta and chopped beets over the top. You can toss everything together, but be aware that your entire dish will quickly turn pink! Serve immediately although I also enjoyed eating leftovers cold straight from the refrigerator.