



## Toasted Farro Salad with Spring and Summer Veggies

### Ingredients:

1 lb. of farro  
Olive oil, more for dressing  
1 quart veggie stock  
2 bunches radishes, sliced on a mandolin  
1 lb. sugar snap peas, cut on a bias  
1 lb. fava beans, shucked, blanched and skins removed  
1 lemon, juiced  
1-2 tablespoon chili relish  
Clothbound Cabot cheddar

### Directions:

Add 1-2 tablespoons olive oil in a large pan.  
Add farro and “toast” for a minute or two until brown.  
Add stock and bring to a boil. Cook until al dente.  
Add radishes, sugar snaps, favas, lemon juice, chili, and additional olive oil (about ½ cup).  
Garnish with cheese (or not).