
FARRO AND CHERRY TOMATO SALAD

SERVES 6

Add pieces of ham or chicken to make this into a hearty main course.

- 1½ cups farro
- Salt and pepper
- 2 tablespoons sherry vinegar, or more, to taste
- 1 clove garlic, minced
- 2 teaspoons minced fresh rosemary
- 2 teaspoons grated zest and trimmed segments from 1 orange
- ⅓ cup extra-virgin olive oil
- ⅔ cup finely chopped red onion
- 1 rib celery, finely chopped
- 1 dry pint cherry or grape tomatoes, halved or quartered
- 4 ounces Manchego cheese, rind removed, cut into ¼-inch cubes
- ½ cup slivered almonds, lightly toasted
- ⅓ cup chopped fresh parsley

In a large saucepan over high heat, bring 2 quarts water to boil. Add the farro and 1 teaspoon salt, stir, adjust heat to low, cover, and simmer until farro is tender but still chewy, about 18 minutes. Drain and set aside.

Meanwhile, in a large bowl, mix the vinegar, garlic, rosemary, orange zest, 1 teaspoon salt, and pepper to taste. Vigorously whisk in the oil. Stir in the onion, celery, tomatoes, Manchego, cooled farro, and 1 teaspoon salt, and set aside for flavors to blend, about 20 minutes. Taste and adjust the seasoning with additional salt, pepper, or vinegar, if necessary. Stir in the orange segments, almonds and parsley, and serve.
