

FARRO, TOMATO, AND MOZZARELLA SALAD

¾ cup farro

3 cups water

2 ½ cups vegetable broth

2 large plum tomatoes, halved lengthwise, seeded, and coarsely chopped

¼ lb. mozzarella balls, halved

2 tsp balsamic vinegar

2 tsp red wine vinegar

1 tsp salt

1/8 tsp black pepper

1 Tbsp olive oil

8 large fresh basil leaves, cut crosswise into thin strips

Place the farro in a bowl of water and let stand at room temperature for 2 hours.

Drain the farro and place in a saucepan. Add the broth and bring to a boil over medium-high heat. Reduce the heat to medium-low, cover, and let simmer until farro is tender, about 30 minutes. Let stand, covered 10 minutes. Transfer to a bowl and let cool to room temperature.

Add the tomatoes and the mozzarella to the farro. In a small bowl, whisk together the vinegars, salt, and pepper. Whisk in the olive oil. Pour the dressing over the salad, add the basil, and toss with a fork.

Serves 4

From Williams-Sonoma