



Toasted Farro with Greens and Tahini *paired with Grüner Veltliner 2016*

Ingredients

- ¾ cups farro
- 1 Tbsp. tahini
- 1 Tbsp. olive oil
- 1 Tbsp. vegetable oil
- 2 packed cups baby turnip greens or spinach, chopped
- ½ cup parsley leaves
- 2 Tbsp. fresh lemon juice
- Pomegranate molasses for drizzling (optional)

Preparation

1. In a saucepan, cover the farro with water and bring to a boil. Cover and cook over moderate heat until just tender, 12 min. Drain and transfer to a medium bowl. Refrigerate for about 30 min, until chilled.
2. In a small bowl, whisk 2 Tbsp. of water with the tahini and olive oil.
3. In a skillet, heat the vegetable oil. Add the farro in an even layer and cook over high heat, stirring once, until toasted, about 5 min.
4. Add ¼ cup of water and the greens and cook over moderate heat, stirring a few times, until the greens are just tender, about 2 min.
5. Stir in the parsley and the tahini mixture and remove from the heat.
6. Stir in the lemon juice and season with salt. Transfer the farro to a bowl, drizzle with pomegranate molasses and serve.