

Farro Salad with Grilled Vegetables

Ingredients:

2 cups farro
1 red bell pepper, cut into 8 wedges
1 large zucchini, cut into strips lengthwise
1 red onion, cut into thick slices
3-4 tablespoons Aurora extra virgin olive oil
1-2 tablespoons Ponti white balsamic vinegar
Large bunch of coarsely chopped parsley
Salt and pepper to taste

Directions:

1. Cook farro to package directions. In the meantime, grill vegetables until charred but still firm. Once cool to handle, coarsely chop and place into a large serving bowl. Season with salt and pepper and add $\frac{1}{2}$ for the olive oil and balsamic vinegar. Mix well.
2. Once farro is cooked, drain and add to vegetable bowl. Add remaining oil, vinegar, and parsley, mix well. Taste for seasoning. Serve warm or at room temperature. Enjoy!