
Summertime Farrotto

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Ingredients:

1 C dry faro	2 carrots, diced
2 T butter	1 onion, diced
5 C broth (1/2 broth/1/2 water)	1 bay leaf
1 C frozen peas	1 t fresh thyme

Directions:

In a saucepan, bring the broth to a boil, then reduce to a low simmer. Quickly whirl the farro in a food processor to crack most of the grains.

Melt the butter in a heavy bottomed pan over medium heat and add the onion, carrots, and peas. Sauté until softened, then add the bay leaf, thyme, and the farro. Reduce the heat to medium-low.

Add the hot broth 1/2 C at a time, allowing the liquid to be absorbed fully before adding more, stirring often. When the desired consistency is reached, remove from heat and add salt and pepper to taste. Serve warm.

