

IMAGERY

elevate your plate

Rainbow Radish & Farro Salad



INGREDIENTS

FOR THE FARRO:

- 1 CUP FARRO
- 3 CUPS VEGETABLE BROTH
- 1 BAY LEAF
- ¼ TSP SEA SALT

FOR THE HONEY BALSAMIC VINAIGRETTE:

- ¼ CUP COLAVITA® OLIVE OIL
- ¼ CUP COLAVITA® BALSAMIC VINEGAR
- 2 TBSP HONEY
- SALT & BLACK PEPPER TO TASTE

FOR THE RADISH & BEET SALAD:

- ¼ CUP COLAVITA® OLIVE OIL
- 2 WATERMELON RADISHES
- 3 EASTER EGG RADISHES
- 2 GOLDEN BEETS
- 1/3 CUP PINE NUTS, TOASTED
- ½ CUP CRUMBLLED FETA
- ½ BUNCH BASIL
- 3 CUPS ARUGULA

PROCESS

STEP 1: Prep the farro in a pot with the vegetable broth, bay leaf, and salt. Bring to a boil and then drop down to medium to low to cook for about 30 minutes, grains should be tender but still chewy. Once completed, lay the grains out flat on a baking sheet lined with parchment paper. This will dry out the farro so it doesn't congeal and will make it easier to mix into the salad.

STEP 2: To prep the dressing, add all ingredients to a medium-sized mixing bowl except the olive oil. Whisk everything together and slowly pour in the olive oil while whisking. This whisking method will make the dressing super smooth and creamy.

STEP 3: Carefully prep the beets and radishes with a mandoline, and slice thin. It may be easier to slice larger roots in half first, so that they slide down the mandoline easily and create a half-moon shape. The easter egg radishes are best when sliced whole, to make a full circle shape. Alternatively, you can use a knife to cut the roots into super thin slices. These colorful slivers of roots will make each bite fresh and flavorful, and they give the salad a variety of artful shapes and a rainbow of color.

STEP 4: Mix the grains with the sliced root veggies and arugula, then top with toasted pine nuts. The toasted nuts and farro create a hearty feel, making it more satisfying than a regular salad. Finish off with crumbled feta and basil leaves, for an extra burst of fresh flavors.

NOTES ON STYLING: By using a mandoline you can quickly create thin and evenly sliced vegetables for everyday artful arrangements.

This Farro Salad pairs perfectly with Imagery Chardonnay and Sauvignon Blanc