

# Farro Salad with Roasted Pepper, Arugula & Feta

Adapted from *Plenty*, by Yotam Ottolenghi

Serves 4 to 6, as a side or snack:

## Ingredients

1 cup farro  
sea salt  
2 red bell peppers  
1 bunch scallions  
1 cup baby arugula leaves

4 ounces feta cheese, preferably French Valbresso

Dressing:

1 tablespoon fresh oregano leaves  
1 large garlic clove, pressed  
juice of 1 lemon  
1/4 cup extra virgin olive oil  
kosher salt and freshly ground black pepper

Begin by making farro: bring a 2 to 3 quart saucepan almost filled with water to a boil. Add a large pinch of sea salt and the farro and bring back to a boil. Cook for about 20 minutes, until farro is just cooked through but still al dente. Drain and let cool.

To roast pepper, place it over open flame and cook until black and blistered. Using tongs, turn pepper to cook all sides; repeat with second pepper. Alternatively, roast peppers by placing on a baking sheet under a broiler. Turn them frequently until they blacken on all sides. Place in bowl, cover with plastic wrap and allow peppers to steam for 15 to 20 minutes.

Prepare the dressing by first finely chopping oregano leaves. Place in a small bowl and add pressed garlic, lemon juice, kosher salt and freshly ground black pepper. Slowly whisk in the extra virgin olive oil until the dressing is emulsified.

Remove peppers from bowl, scrape off blistered skin, and pull off stem end, removing the seeds with it. Use edge of a knife to scrape any remaining seeds from the inside flesh of the peppers; roughly chop.

Chop the white and light green parts of scallions.

Wash and spin dry the baby arugula leaves and roughly chop them.

Crumble the feta cheese.

In a large bowl, mix the drained farro with about half of the dressing and toss well.

Gently stir in the chopped roasted peppers, scallions, and arugula.

Add crumbled feta; taste and add more dressing, kosher salt and freshly ground black pepper, if needed.

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