



NIBLACK
FOODS

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Farro with Academia Barilla Sicilian Cherry Tomato Topping

Ingredients:

2 cups Farro
1 cup AB Cherry Tomato Topping
2 Tablespoons Spriana 4 leaf Traditional Balsamic Vinegar
2 Tablespoons Academia Barilla Extra Virgin Olive Oil
1 tsp Niblack Foods Tuscan Bread Dipping Spice Blend
1 tsp Spiana Spanish Rosemary Gourmet Sea Salt

Optional: Fresh Mozzarella, olive, fresh herbs, steamed broccoli, toasted pine nuts...

Instructions:

Boil 4 cups water or stock, add Farro and cook for 25 mins.
Drain and add Cherry tomatoes and other chosen ingredients.
Whisk oil, add vinegar, add salt.
Pour over Farro and serve!

Enjoy!

Meg

Meg at The Market!

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