

Farro Salad with Lemon-Basil Vinaigrette

From <http://www.spur.community/farro-salad-with-tomatoes--green-beans--and-chickpeas.pdf>

Ingredients:

- 1/2 pound green beans, halved
- 2 cups fresh basil leaves, plus more for garnish
- Juice of 3 lemons
- 2 garlic clove, minced
- 1/2 cup extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 6 cups cooked farro, cooled
- 1 pint red grape tomatoes, halved
- 1 pint yellow grape tomatoes, halved
- 3 cans (15-oz) chickpeas, drained and rinsed

Instructions:

1. Bring a pot of salted water to boil and prepare a bowl of ice water. Cook green beans until bright green; transfer with a slotted spoon to ice water. Drain and set aside.
2. In a mini food processor, combine basil, lemon juice, and garlic and pulse to combine. With the motor running, add olive oil in a steady stream until smooth, then season generously with salt and pepper.
3. Combine farro, tomatoes, chickpeas, and green beans, then pour on basil vinaigrette and toss gently to combine.