

Fall Farro Salad

Ingredients

- 2 large or 3-4 small leeks, cleaned and sliced 1/4-inch thick
- 1/3 cup plus 2 tablespoons olive oil
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1 15-ounce can chickpeas, drained
- juice of 1 lemon
- pinch of red chile flakes
- 1 garlic clove, minced
- 1 cup dry farro
- 1/2 cup dried cranberries
- 1 celery stalk, chopped

Directions

Heat a large pot of salted water to boil.

Preheat oven to 425 degrees. On a large rimmed baking sheet, toss leeks with 2 tablespoons olive oil, 1/2 teaspoon salt, and pepper. Spread leeks in a single layer and roast, tossing occasionally, until golden brown and crisp at edges, about 20 minutes.

Add farro to boiling water and cook until tender, about 20 minutes. Drain well, and toss with chickpeas, 1/2 teaspoon salt, lemon juice, chile flakes, garlic, cranberries, and celery. Stir in cooked leeks and 1/3 cup olive oil. Serve warm or room temp.

Adapted from Farro Salad with Leeks, Chickpeas, and Currants recipe at cooking.nytimes.com

This recipe is flexible!
Swap in any kind of dried fruit and canned beans, and add cheese and nuts to make it heartier if you wish.

