



Farro and Artichoke Salad

Serves: 5

2 cups **Ambrosia** Farro
3/4 cup **Ambrosia** Quartered Marinated Artichokes
1 Carrot-sliced
1 Celery Stalk, diced, and 1/2 Cup Celery Leaves
1 Small Onion, diced
1/2 Cup Parsley Leaves
1/4 Cup Chives
1/4 Cup Butter
1 Cup Dry White Wine
1 Teaspoon White Wine Vinegar
1 Tablespoon **Ambrosia** Extra Virgin Olive Oil
4 Cups Chicken Broth
Salt and Pepper to Taste



Preparation:

Sautee carrot, celery, and onion in butter until browned. Add the farro and cook for about two minutes. Add the wine and cook until absorbed. Add 2 cups of chicken broth and stir occasionally for about 10 minutes. Add the rest of the broth, as well as the salt and pepper, and cook another 10 minutes.

Add the artichokes and parmesan cheese, and stir.

Toss the celery leaves, parsley, and chives in vinegar and oil, in a separate bowl, as well as salt and pepper to taste.

Add to the top of the farro and serve.

