

## Italian Style Farro and Sundried Tomato Salad

### Ingredients:

2 tbsp.	Ambrosia® Roasted Red Peppers Pureed
1 cup	Ambrosia® Farro
2 cups	Vegetable Stock
2 tbsp.	Ambrosia® Extra Virgin Olive Oil
1 tbsp.	Ambrosia® Lemon Juice
1 tsp.	Kosher Salt
1/2 tsp.	Garlic Minced
1 cup packed	Arugula
1 cup	Cherry Sized Mozzarella Halved
2 tbsp.	Red Onion Minced
As Needed	Cracked Black Pepper

### Instructions:

- Combine farro and vegetable stock in a 4-quart saucepot. Bring to boil, then reduce and simmer until tender, about 20 minutes. Drain and cool farro spread out on a sheet pan.
- In a large mixing bowl whisk together olive oil, lemon juice, salt, and garlic.
- Add arugula, mozzarella, red onion, and cooled farro. Fold together to mix.
- Season with fresh black pepper and serve chilled.



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