

Summer Farro Salad with Lemon and Capers

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 1 cup Farro, cooked according to package directions
- 2 small zucchini, cubed
- 1 can of corn
- 1 pint cherry tomatoes
- 1 red pepper, diced
- 4-5 green onions, finely sliced
- 1 can of garbanzo beans, rinsed
- 6 ounces of capers, drained
- 2-3 tablespoons fresh basil, finely sliced
- 3 garlic cloves, grated
- Juice of one lemon
- 1/2 cup of olive oil
- Salt and pepper to taste

Instructions:

Start by preparing the farro according to package directions. Place it in the refrigerator to cool while you prepare the remaining ingredients.

Place the zucchini, corn, cherry tomatoes, peppers, onions, garbanzo beans, capers and basil into a large salad bowl.

Grate the garlic and place it in a mini-food processor with the lemon juice, olive oil, salt and pepper. Process until smooth.

Add the chilled farro into the salad bowl and mix well. Pour the dressing over the salad and mix until well coated.