

# Roasted Broccoli and Farro Salad with Feta

Fine Cooking Yields 5 cups; serves 4

Kosher salt

3/4 cup farro (whole grain or pearled)

1 lb broccoli

3 TB extra-virgin olive oil

1/2 cup crumbled feta

2 scallions, thinly sliced (or 2TB minced onions soaked briefly in vinegar)

Pinch crushed red pepper flakes

2 TB coarsely chopped fresh flat-leaf parsley

1 Tb red wine or sherry vinegar; more as needed

Position a rack in the center of the oven and heat the oven to 400°F.

In a 4-quart saucepan, bring 2 quarts of well-salted water to a boil over high heat. Boil the farro in the water until tender, 20 to 30 minutes for pearled and 45 to 60 minutes for whole grain.

Drain well and transfer to a large bowl. Meanwhile, remove the broccoli crown from the stem and cut into bite-size florets. Peel and halve the stem lengthwise, then cut crosswise into 1/4-inch-thick slices.

On a rimmed baking sheet, toss the broccoli florets and stems with 2 TB of the olive oil. Roast until tender and browned in spots, about 20 minutes.

Add the broccoli, feta, scallions, red pepper flakes, and parsley to the farro. Sprinkle with the vinegar and toss. Drizzle with the remaining 1 Tbs. olive oil and toss. Season to taste with more vinegar and salt. Serve warm or at room temperature.