

FARO SALAD WITH TOMATO AND MOZARELLA

Serves 6

INGREDIENTS:

- 1 cup Faro
- 3 Tbsp. olive oil
- ¼ cup parsley
- 1 shallot
- 15 cherry tomatoes
- 1 cup soft mozzarella
- ¼ cup capers
- 1 Tbsp. garlic
- juice from one lime

PROCEDURE:

- 1) Bring 5 cups of water to a rolling boil and add the Faro. Stir and reduce to medium heat. Cook for 20 minutes. Drain in a colander until dry. Transfer to a large mixing bowl and pour the olive oil over it, mixing completely.
- 2) Finely dice the shallot. Finely chop the parsley.
- 3) Cut the soft mozzarella into cubes. Cut tomatoes in half.
- 4) Drain the capers and add to the Faro.
- 5) Add all the ingredients into the Faro bowl and mix thoroughly.
- 6) Squeeze the lime halves over the Faro mixture and lightly toss.
- 7) Can be prepared 8 hours ahead.